

# Three Onion Soup



you will need:

3 tbsp	butter
1-2 slices	bacon (chopped fine)
2 cups	leeks (halved and sliced fine)
2 cups	onions (finely chopped)
2 cups	green onions (finely sliced)
2 tbsp	flour
1/2 cup	dry sherry
6 cups	vegetable or chicken broth (stock)
2	dried bay leaves
3	twigs of fresh thyme (cut and placed into a tea egg)

Fry bacon in butter until crisp, add onions and leeks and cook over medium heat for 5 minutes or so. Stir in flour and cook for 30 seconds. Add sherry and stir together. Add your stock and green onions. Stir well, add bay leaves and thyme and bring to boil and simmer for 15-20 minutes till vegetables are tender. Remove the bay leaves and thyme and enjoy.

Approximately 10 - 12 servings

Happy Cooking!!!

Markus

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**Your Tastebuds**  
& *Rejuvenate*  
**Your Soul**



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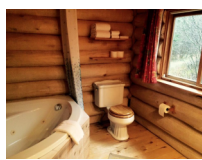
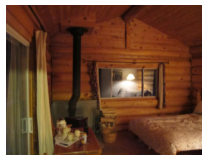
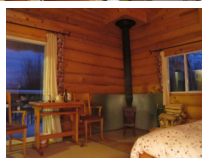
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We are by reservation only.  
One dinner sitting at 7:00 pm.  
First reservation chooses the main entree for all.  
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