



## Irish Oatmeal Soup

what you need:

- 1 large knob butter
- 1 large onion finely chopped
- 1/2 cup Oatmeal (NOT the instant one)
- 1 cup chickenstock (2 Knorr cube)
- 1 cup beef stock (1 Knorr cube)
- Salt and Pepper
- 1 cup milk
- 1 tbsp parsley chopped

### Directions:

fry onions in butter slowly for about 10 minutes without browning (the longer you fry the more taste you get). Add oatmeal and continue to fry and stir another few minutes. Over medium heat continue stirring and add slowly both stocks and bring to a boil.



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