

**ONION SOUP**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
107 cal	8 g	2 g	8 g	1 mg	1271 mg	19 mg

**Ingredient**

ONIONS,FRESH,SLICED  
 SHORTENING,VEGETABLE,MELTED  
 FLOUR,WHEAT,GENERAL PURPOSE  
 PEPPER,BLACK,GROUND  
 BEEF BROTH

**Weight**

11-3/8 lbs  
 1-1/2 lbs  
 8-7/8 oz  
 1/8 oz

**Measure**

2 gal 3-1/4 qts  
 3-3/8 cup  
 2 cup  
 1/3 tsp  
 5 gal 1 qts

**Issue**

12-2/3 lbs

**Method**

- 1 Saute onions in shortening or salad oil until lightly browned.
- 2 Blend flour and pepper with sauteed onions. Blend well. Prepare broth according to package directions. Add to onion mixture. Stir well. Simmer 15 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.