

## FRENCH ONION SOUP

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
163 cal	13 g	3 g	11 g	9 mg	1377 mg	51 mg

### Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
ONIONS,FRESH,SLICED	11-3/8 lbs	2 gal 3-1/4 qts	12-2/3 lbs
SHORTENING,VEGETABLE,MELTED	1-1/2 lbs	3-3/8 cup	
FLOUR,WHEAT,GENERAL PURPOSE	8-7/8 oz	2 cup	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
WORCESTERSHIRE SAUCE	2-1/8 oz	1/4 cup 1/3 tbsp	
BEEF BROTH		5 gal 1 qts	
BREAD,WHITE,STALE,SLICED	2 lbs	1 gal 2-1/2 qts	
BUTTER,MELTED	12 oz	1-1/2 cup	
CHEESE,PARMESAN,GRATED	5-1/4 oz	1-1/2 cup	

### Method

- 1 Saute onions in shortening or salad oil until lightly browned.
- 2 Blend flour, pepper and Worcestershire sauce with sauteed onions. Blend well. Prepare broth according to package directions. Add onion mixture; stir well. Simmer 15 minutes.
- 3 Prepare Parmesan Croutons. Trim crusts from bread; cut bread into 1/2-inch cubes. Place bread cubes on sheet pans. Brown lightly in 325 F. oven, 20 to 25 minutes or in 375 F. convection oven, 6 minutes on high fan, open vent. Melt butter or margarine; blend in grated Parmesan cheese. Pour mixture over lightly browned croutons in steam table pans; toss lightly.
- 4 Place 8 croutons in each soup bowl; pour soup over croutons. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

### Notes

- 1 In Step 1, 2 lbs bread will yield about 1 gallon lightly browned croutons.