

# French onion soup

Serves 3-4



## Ingredients

50g/2oz plain flour  
2 litres/3½ pints of boiling water  
6 medium onions, sliced into rings finely  
1 stock cube  
½ teaspoon mixed herbs  
Sprinkle of pepper

## Method

1. Melt the stock cube in a pan and add the onion rings, fry on a medium heat for a few minutes.
2. Turn down the heat and place the pan lid on. Cook for 15-20 minutes stirring occasionally.
3. Take the lid off and cook on a medium heat until onions start to colour. If it starts to stick a bit don't worry.
4. Mix in the flour and stir well until browned.
5. Add the water, mixed herbs and pepper and simmer for 30 minutes.
6. When the soup has reached the desired consistency serve hot with crusty bread.