

# Garlic Soup

## **Ingredients:**

1½ tbsp Butter  
1½ tbsp Olive Oil  
1½ cup of finely diced White Onion  
7 tbsp finely minced fresh garlic (1½ head of Garlic)  
3 tbsp Flour  
9 cups Chicken stock or broth  
5 tbsp white Vinegar  
Salt and Pepper to taste

## **Directions:**

Heat the oil and butter in a pan, large enough for the soup, on low.  
When the butter has melted, add the onion and garlic to the pan.  
Gently cook the onion and garlic soft (but not brown.)  
Add the flour and stir. Cook for 2 minutes, then add the chicken stock, vinegar and stir well.  
Bring to a boil, then simmer for 30 minutes.  
Adjust salt and pepper.