

Onion - Tomato Soup Provencal

Ingredients:

6 bacon strips
2 lbs onions, sliced
3T butter
¼ C vegetable oil

28 oz can diced Italian tomatoes
¼ C flour
1 t dry mustard
5 garlic cloves, finely chopped

½ C dry Vermouth
6 C beef stock
Salt & pepper to taste

2 Eggs
¼ C Madeira wine

10 baguette slices
Emmenthaler cheese, grated

Preparation:

1 Cut the bacon in ½" pieces and fry crisply.

In the same pot, cook the onions in the butter/oil mix for about 15 min.

2 Add tomatoes and cook about 5 minutes
Add flour gradually, mustard, and garlic.

3 Add Vermouth, increase heat and stir until mixture gets thick and smooth.
Slowly add 1 C stock and mix well
Add remaining stock, blend well and simmer 30 min
Add salt & pepper to taste

4 Just before serving, slowly pour egg/madeira mix into the soup while rapidly stirring with a whisk.

5 Grate the cheese over the bread and bake in the oven until cheese is slightly brown.

Have 10 pre-warmed soup bowls ready

Float one baguette on top of each bowl of soup and serve immediately.