

Onion - Tomato Soup Provençal



Ingredients:

6 Bacon Strips

3 lg Onions, sliced

3 tbsp Butter

¼ cup Canola Oil

28 oz can diced Italian Tomatoes

¼ cup Flour

1 tsp dry Mustard

5 Garlic cloves, finely chopped

½ cup Dry Vermouth

6 cups Beef Stock

Salt & Pepper to taste

10 Baguette slices

Gruyere Cheese, grated

Directions:

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.
Add tomatoes and cook about 5 minutes.
Add flour gradually, mustard, and garlic.
Add Vermouth, increase heat and stir until mixture gets thick and smooth.
Slowly add 1 cup stock and mix well.
Add remaining stock, blend well and simmer 30 min.
Add salt & pepper to taste.

Grate the cheese over the bread and bake in the oven until cheese is slightly brown.
Have 10 warmed soup bowls ready.
Float one baguette on top of each bowl of soup and serve immediately.