

## **Onion Soup** **Serving 8**

### **INGREDIENTS:**

<b>30 gr</b>	<b>butter</b>
<b>½ dl</b>	<b>rapseed oil</b>
<b>8</b>	<b>medium sizes onions</b>
<b>1 ts</b>	<b>sugar</b>
<b>1 ½</b>	<b>liter beef stock</b>
<b>salt, pepper</b>	

### **PREPARATIONS:**

- *Melt the butter and oil in a large pot over medium heat.*
- *Add the onions, and salt and pepper and cook until the onions are very soft and caramelized, about 25 minutes.*
- *Add the spoonfull of sugar and stir for 2 minutes.*
- *Add the stock and bring to a boil, reduce the heat and lety it cook for 20 more minutes*

*Season, to taste, with salt and pepper.*