

French Onion Soup

Ingredients

2 medium onions, thinly sliced	2 tbsp. lemon juice	4 - 6 tbsp. Parmesan cheese
1 tbsp. butter	1/4 tsp. nutmeg	3/4 cup grated Swiss cheese
2 cups beef stock	Worcestershire sauce	2 cups toasted croutons
	salt and pepper	

Instructions

1. Cook onions in butter over medium heat for 3 minutes.
2. Add stock, lemon juice, nutmeg, and a few drops of Worcestershire sauce. Cook gently until onions are tender.
3. Season with salt, pepper, and 2 tbsp. Parmesan cheese.
4. Divide the Swiss cheese between two soup bowls. Ladle in soup, top with croutons, and remaining Parmesan cheese.
5. Broil in oven until cheese is lightly browned.