


ONION SOUP À LA WINEBOER

Ingredients:
Onions
Garlic
Stock
Olive oil
Bread
Grated cheese

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1. Peel a good load of onions, preferably a few different types (white, red and shallots) and cut into rings or half rings.
 2. Put on a pot of stock (either home made or from organic cube SVP)
 3. Heat a little olive oil in another pot and fry some chopped garlic. Add all the onions.
 4. Fry the onions until translucent and add the stock (enough to just cover the onions).
 5. Bring to the boil and then leave to simmer on a low heat (cover the pot)
 6. In the mean time, toast a couple of slices of granary bread
 7. To serve: pour the soup into a wineboer-bowl, top with a slice of toast and some grated cheese (or just some slices). Wait for it to melt a little and then: Bon appétit!