

## **French Onion Soup**

Recipesi

4 large sweet onions (or just regular onions), sliced

2 tablespoons margarine

1 teaspoon sugar

1 teaspoon salt

1 teaspoon dried thyme

1/2 tablespoon dried mustard

2-3 tablespoons soy sauce

1/4 cup red wine ( I used Cabernet)

6 cups veggie stock (use a good one!)

pepper, to taste

## **Directions:**

- 1. Heat margarine in large stockpot over medium heat. Add onions, sugar, and salt. Cook for 1 hour (yes, 1 hour!), stirring frequently.
- 2. Add thyme, mustard, soy sauce, vegan wine, pepper, and a little more salt. Let vegan wine cook down for a few minutes.
- 3. Add veggie broth, bring just to a boil, and...its done! Serve with warm vegan French bread.