

Slow Cooker French Onion Soup

Ingredient List

3 large onions, halved and sliced thin
3 T margarine, melted
7 c beef broth
3 T flour
1 t sugar
1 T Worcestershire or Teriyaki Sauce
¼ t black pepper

Instructions

Combine onions and margarine in slow cooker. Cover and cook on high for 1 hour to allow onions to begin to brown around the edges.

Add broth to slow cooker. In a small bowl, combine the flour, sugar, pepper, and Worcestershire/Teriyaki Sauce whisking until smooth. Stir into broth.

Cover and cook on HIGH for 3-4 hours or on LOW for 7-9 hours.

Enjoy!