

French Onion Soup Escoffier

<p>¼ Lb. Butter 2½ Lb. Onions Sliced 1 Qt. Beef Stock, 1 Qt. Chicken Stock 2 TBS Worcestershire Sauce 1 Bay Leaf</p>	<p>¼ tsp. black Pepper 1½ tsp. Celery Salt Salt to taste French Bread toasted Slices Mozzarella Cheese</p>
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Heat butter in a heavy kettle. Add sliced onions and brown well, stirring constantly. Add beef & chicken stock, Worcestershire sauce, bay leaf, celery salt, and pepper. Allow to simmer 40 minutes. Remove bay leaf, and salt to taste. Serve soup at once in heated tureen and float slice of French bread topped with slice of Mozzarella cheese in bowl, heat in microwave to partially melt cheese.