

Swiss Cheese & Onion Soup

2 tbs butter
2 med. yellow onions, thinly sliced (about 4 cups)
1 $\frac{1}{2}$ tsp salt
2 tsp dry mustard
1 - 3 tbs flour (depending on how thick you like your soup)
2 cups of water
2 tbs dry sherry
1 tsp prepared horseradish
1 $\frac{1}{2}$ cups warmed milk (can be lowfat)
1 $\frac{1}{2}$ cups packed grated swiss cheese
White pepper **Optional topping:** croutons or paprika

Instructions:

1. Melt the butter in a kettle or Dutch oven. Add onions, garlic, dry mustard and salt, and cook over medium heat about 10 minutes, stirring occasionally, until onions are soft.
- 2.. Gradually sprinkle in the flour, stirring constantly, then add the sherry and mix well. Add water and horseradish. Stir and cook for about 5 minutes more.
3. Add warm milk and cheese. After adding the cheese, stir assiduously with a wooden spoon for a good few minutes. Everything will become smooth and well blended.
4. Add white pepper to taste and adjust other seasonings as needed. You may want to increase the mustard, sherry or horseradish. Serve hot with croutons, light dusting of paprika. or minced pimiento.

Makes 6 - 8 servings

Source: Moosewood Cookbook