



Total Time  
**60 MIN.**

Serving & Size  
**1 CUP (8 OZ LADLE)**

Difficulty  
**MEDIUM**

Yields  
**52**


A classic French onion soup made with Campbell's® Signature Low Sodium Vegetarian Vegetable Culinary Foundation, rich with flavor from a variety of onions and herbs, with less than 200 mg sodium per serving.

<b>Nutrition Facts</b>	
Serving Size	1 CUP (8 OZ LADLE)
<b>Amount Per Serving</b>	
<b>Calories</b> 72	
	<b>% Daily Value</b>
<b>Total Fat</b> 0.9g	<b>1%</b>
<b>Saturated Fat</b> 0.5g	<b>3%</b>
<b>Cholesterol</b> 2mg	<b>1%</b>
<b>Sodium</b> 105mg	<b>4%</b>
<b>Total Carbohydrate</b> 12.7g	<b>4%</b>
<b>Dietary Fiber</b> 1.3g	<b>5%</b>
<b>Protein</b> 1.6g	<b>3%</b>
Vitamin A 3%	Vitamin C 9%
Calcium 3%	Iron 1%

**INGREDIENTS**

**WEIGHT**

**MEASURE**

unsalted butter		3	tblsp.
onion	90 oz.	22	cups
red onion, cut into 1-1/2" chunks	58 oz.	2 1/2	qt.
shallot, 1/8-inch sliced	12 oz.	3	cups
garlic, peeled, minced	1 oz.	1/4	cups
all-purpose flour	2 oz.	1/2	cups
dry sherry		2	cups
reduced sodium soy sauce		1	tsp.
 <b>Campbell's® Signature Low Sodium Vegetarian Vegetable Culinary Foundation</b>		4	lb.
water		6	qt.
black pepper		2	tblsp.
fresh thyme leaves		2	tblsp.
fresh parsley, chopped		2	tblsp.
Parmesan cheese, shredded	2 oz.	3/8	cups
chives, chopped	1 oz.	1/2	cups



### **INSTRUCTIONS**

1. Heat butter in a kettle. Add onions and shallots and sweat 10 minutes with lid on. Remove lid and cook 10 minutes, stirring often until onion mixture is very dark brown.
  2. Add garlic and simmer for 2 minutes.
  3. Add flour and whisk roux until thickened and dark, about 15 minutes, stirring often.
  4. Stir in sherry and soy sauce until thickened and smooth. Cook 2 minutes while stirring often.
  5. Add Campbell's® Signature Low Sodium Vegetarian Vegetable Culinary Foundation and water. Bring to a boil.
  6. Add black pepper, thyme and parsley. Reduce heat and simmer 30 minutes or until tender and reduced and thickened.
- CCP: Ensure final cook step reaches a minimum internal temperature of 165°F for one minute.
- CCP: Hold hot at 140°F or higher for service.
7. Use an 8 oz ladle to portion each serving of soup (1 cup). Top each serving with 1/2 tsp. shredded Parmesan cheese and a sprinkling of chives for garnish. Serve immediately.