

FRENCH ONION SAUCE

1. 2 lg. onions, thinly sliced
2. 2 tbsp. butter or margarine
3. 2 tbsp. cornstarch
4. 1 (10 oz.) can condensed beef broth
5. 1/4 tsp. Worcestershire sauce
6. 2 tbsp. grated Parmesan cheese

Instructions

1. Saute onions in butter in 2 quart saucepan for 10 minutes or until lightly browned.
2. Stir in cornstarch.
3. Add beef broth and Worcestershire sauce;
4. Mix well.
5. Cook over medium heat until thickened and bubbly, stirring constantly.
6. Add Parmesan cheese.
7. Cook until heated through, stirring constantly. Yield: 2 cups.