

## FRENCH ONION SOUP WITH CHEDDAR AND APPLE



Total Time  
**30 MIN.**

Serving Size  
**8 OZ / 250 ML**

Difficulty  
**EASY**

Delicately sweetened with apple juice and served with toasted apple-cheddar baguette slices, this recipe provides a new twist an old favourite.

Yields  
**16**

### INGREDIENTS

	WEIGHT	MEASURE
Campbell's® French Onion Soup*	4 lbs	1 4/5 kg
Water	32 oz	1 L
Apple Juice or Cider	26 oz	813 mL
1/3 inch Baguette Slices	32 pieces	32 pieces
Grated Cheddar	16 oz	500 g
Diced Apple	16 oz	500 g

### INSTRUCTIONS

1. Combine soup, water and apple juice in a pot and heat to boiling\*\*\* (min. 180°F/80°C).
2. Reduce heat and simmer for 10 minutes.
3. Meanwhile place baguette slices on a baking sheet and broil until lightly browned.
4. Top with cheese and apple and continue broiling until cheese is melted—hold until needed.

To serve: Ladle hot soup into serving bowl and top with cheddar and apple crouton.



### Tip

\*\*\*For Best Results – Stir soup occasionally while heating.