

Warming Winter Onion Soup

Tony said his plot has been producing a good crop of onions. Whether you grow your own, or buy them from the shop, there's nothing like a bowl of tasty onion soup on a cold winter's day to warm you up. And what's more, it's easy to make. Chuck in some barley or potatoes if you want a thicker soup.

Ingredients:

White or red onions – as many as you need depending on how much soup you want to make.

Garlic – see above, and according to taste. Lots of it if you're fending off vampires or other people at parties.

Butter or oil – can use a bit of both. Vegan alternatives to butter available.

Stock cube/s – one or two.

Water

Seasoning – salt, pepper, yeast extract, paprika, Worcestershire sauce, whatever you fancy. Or none, if the garlic and stock cubes are enough for you.

Dash of wine – if you're pushing the boat out.

What to do:

Chop the onions, not too finely, and fry gently with the garlic in the butter/oil until caramelised. Season and add as much water as you require for the consistency you prefer (watery or thicker soup). Add stock cube/s. Splash in some wine for that extra zhuzh. Bring to the boil then simmer the soup until it's all nicely cooked and ready to consume.

Enjoy with some crusty bread and a sprinkling of grated cheese on top.

