

Onion Soup with Midget Cheese Nuggets©

Consommé—Ingredients:

- 8 cups cold water
- 3–6 chicken wings
- 3 turkey necks
- 1 baby tendon and fat from tenderloin or soup bones
- 1/2 cup soup greens
- leftover vegetables...leeks, asparagus (pound slightly to release flavor), peels from mushrooms, etc.
- 1 Tbsp. salt

Method:

Spray a large pot with Pam™. Bring all ingredients to a boil and simmer 1 1/2–2 hours. A consommé or bouillon is a clear liquid, while a broth is milky looking. When cooked, strain into another pot and use as a base for Onion Soup© or any clear soup.

Onion Soup—Ingredients:

- 3 Tbsp. olive oil
- 1/2 tsp. chili oil
- 8 cups yellow onions, sliced fine
- 6–7 cups consommé
- 1/3 cup white wine
- 1 Tbsp. chicken granules

Method:

Spray a large pot with Pam™. Heat oils and sauté onions tender crisp. Add strained consommé and bring to a boil. Simmer 10–15 minutes. When ready to serve, add wine and chicken granules. Taste for salt.

Serve with Midget Cheese Nuggets©.

Hint: For a main course, use 16 cups of sliced onions. Taste for salt and chicken granules.

Midget Cheese Nuggets—Ingredients:

- 4 oz. Kerry Gold™ butter, melted
- 5 frozen White Lily™ buttermilk biscuits or other grated parmesan cheese

Method:

Preheat convention oven to 350°, convection oven to 325°.

Spray two cookie sheets with Pam™. Cut semi-frozen biscuits into tiny pieces (like the size of a real ring finger). Put pieces into melted butter and then on cookie sheet making certain pieces do not touch. Bake 20–30 minutes until crisp and brown. Roll into parmesan cheese while hot! Put several into each bowl of soup.

Hint: The Midget Cheese Nuggets© can be used a hors d'oeuvre instead of having nuts sitting around, just make sure the nuggets are crisp.

