



Aunt Lizzy's Vidalia Onion Creamy Soup



Ingredients:

4 chopped up big ole Vidalia Onions
a little bit of salt
a little bit of white pepper
2 cups of home made chicken broth
1/2 quart of real whippin cream
1/4 cup of flour
2 sticks of butter
1 cup of wine

Preparation:

In a big pot, on medium heat, cook down the onions in the wine, salt, pepper, 1/2 cup of broth, 1/4 cup of butter. You have to stir it a lot. When the onions are done, add in the rest of the broth, and the cream. You have to stir it a lot.

In a different pot make a blonde rue by melting the rest of your butter and slowly adding your flour a little bit at the time. You have to stir it a lot. Do not let it scorch. When this is done add it to the first pot and turn up the heat a little. When it is all mixed up real good, turn the heat down low and cook for about 10 or 12 minutes. You have to stir it a lot. When it is good and thick, take it off the stove and let it sit a few minutes. If it don't taste right, add a little wine, or just drink a little wine.

A note from Ray

Aunt Lizzy died many years ago. I am certain that the wine she used was homemade Muscadine that she got from Coot Perkins, that lived across the branch from her. A good Chardonnay is probably the better choice. Hope you like it.

About GENOA

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