

Brian's French Onion Soup Casserole

9in x3 in round Casserole Dish greased

4 Ciabatta roles cut in to ½ in cross sec slice cuts then cut those pieces in half

4 medium white onions quartered and pull apart the petals

1 Can of Cream of Mushroom Soup

1-2 bouillon of beef mixed with a ½ cup of hot water

1 ½ cups of shredded Swiss or mozzarella

Instructions: Mix in a large bowl, onion petals, and 1 cup of shredded cheese, cream of mushroom and beef bouillon.

In bottom of the casserole, lay flat the pieces of bread (about half should fit); the onion mix (half) laid the remainder of the bread as the next layer and then remaining mix. Any leftover bread can be used to line the rim of the casserole bowl. (Press the bread into the side though.) Put lid on to prevent evaporation of fluid(Make sure its greased to allow easy removal at end of cooking)

Bake at 350 degree for 50-55 minutes.