



INGREDIENTS

- 4 lbs onions (about 10), sliced thin
- 4 large garlic cloves, minced
- 2 Tbs olive oil
- 12 oz bottle of Yuengling® Premium Light
- 5¼ c beef broth
- 2 Tbs sugar
- 2 Tbs unsalted butter
- 4 slices of day-old rye bread, crusts discarded and the bread cut into ½” cubes
- Freshly grated Parmesan Cheese

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DIRECTIONS

1. In a heavy kettle, cook onions and garlic in oil over moderate heat, stirring occasionally, until mixture is browned.
2. Stir in Yuengling® Premium Light and broth and simmer mixture, covered, for 45 minutes. Stir in sugar, salt and pepper to taste.
3. While the soup is simmering, melt butter over moderate heat in a heavy skillet. Add bread cubes and cook, stirring until they are golden.

Yuengling® ONION & GARLIC SOUP

4. Divide soup among 6 bowls and top with Parmesan and croutons.

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