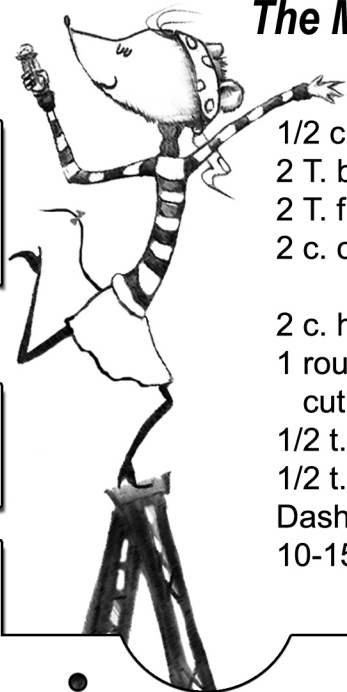
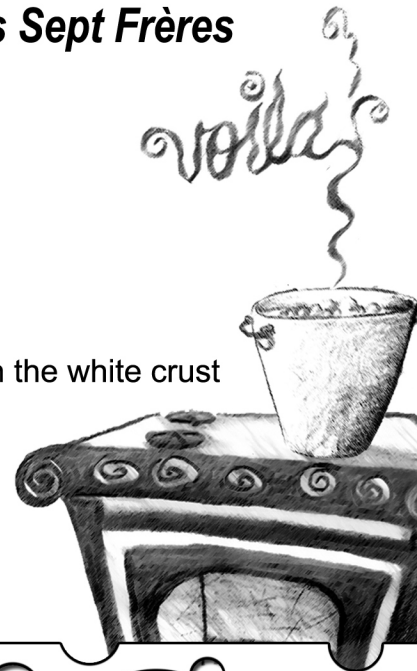


Serves 4

The Famous Cheese Soup of  
***The Mice of the Bistrot des Sept Frères***

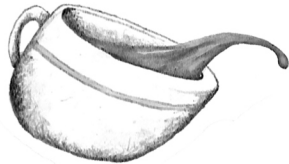


- 1/2 cup of chopped onion
- 2 T. butter
- 2 T. flour
- 2 c. chicken or vegetable stock  
(canned or homemade)
- 2 c. half and half
- 1 round (14 oz.) brie cheese, with the white crust  
cut off and the cheese cubed
- 1/2 t. thyme
- 1/2 t. rosemary
- Dash of black pepper
- 10-15 drops of hot pepper sauce



Serves 4

Cooking Instructions for  
***The Famous Cheese Soup of  
The Mice of the Bistrot des Sept Frères***



1. On medium heat, melt butter in a pot. Sauté the chopped onion until tender.
2. Stir in the flour. It will turn into a paste.
3. Immediately start adding the chicken or vegetable a tiny bit at a time, stirring it in so that the paste becomes thinner and thinner. Once all the stock is added, bring to a boil.
4. Turn the heat down and add the rest of the ingredients. Stir well, until the cheese has completely melted into the soup.
5. Let cook about 10-15 minutes more and then put through a strainer. Bon appétit!

