



Cream of Green Bean and Onion Soup

250g Sliced BEANFIX green beans
6 tblsp Butter
4 Onions
1 tblsp Flour
500ml Milk
250ml Chicken stock
1 tsp Salt
Black pepper, freshly ground in GRINDER
6 Rounds French bread
1 tblsp Prepared mustard
6 tblsp Cheddar cheese grated in GRINDER
1 tblsp Curry powder
1 tblsp Freshly chopped parsley in GRINDER

Method:

Heat 4 tablespoons butter gently in a saucepan. Add onions, fry over low heat until yellow. Add beans, and cook for 8 minutes. Stir in flour and blend. Slowly add milk, chicken stock, salt and pepper. Simmer gently, stirring until thickened. Spread French bread slices with the remaining butter and mustard. Place on a baking sheet. Cover each slice thickly with cheese and curry powder. Brown under grill and place in a hot soup tureen. Add bean and onion soup. Sprinkle with parsley.