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## FRENCH ONION SOUP

- 2 1/2 Pound Veal Knuckle
- 1 1/2 Quarts Boiling Water
- 4 Teaspoons Salt
- 2 Cups Slices Onions
- 2 Tablespoons Fat
- 1 Cup Diced Celery
- 5 Slices French Bread
- Parmesan or Gruyere Cheese
- Salt To Taste

## DIRECTIONS

1. Crack knuckle into several pieces. Wipe with a damp cloth.
2. Place in a large kettle with water and salt.
3. Cover and simmer for 1 hour.
4. Sauté onions in fat until lightly browned.
5. Add onions and celery to kettle and simmer until very soft, about 1 hour.
6. Remove bone.
7. Adjust seasoning.
8. Toast bread with crusts on.
9. Float on top of the bowls of soup.
10. Sprinkle cheese generously over top of the bread.