

### Creamy Onion Soup

1 pound yellow onions (about 3 medium), sliced  
2 tablespoons butter or margarine  
4 cups chicken broth  
1 dash pepper  
1 dash dried thyme  
1/4 teaspoon salt, optional  
2 cups milk, divided  
1/3 cup all-purpose flour

In a 3-qt. saucepan over medium heat, saute onions in butter. Add broth, pepper, thyme and salt if desired; bring to a boil. Reduce heat; cover and simmer for 20 minutes. Add 1 2/3 cups milk. Stir flour into remaining milk until smooth; add to soup. Bring to a boil; boil and stir for 2 minutes or until thickened. Yield: 6 servings (1 1/2 quarts).