**ONION SOUP**  PATTI BAROVECHIO

2 CUPS OF BEEF BOULION

2 ONIONS PEELED AND SLICED INTO RINGS

2 MARGARINE PATS

1 TBLS PARSELY

FEW SHAKES OF PARMESEN CHEESE AND GARLIC POWDER TO TASTE

SAUTE ONIONS IN BUTTER TIL TRANSPARENT, SPRINKLE WITH GARLIC POWDER

POUR IN HOT BOULLION BROTH AND SPRINKLE IN PARSELY

SPRINKLE WITH PARMESEN CHEESE BEFORE SERVING

MAY ADD CROUTONS OR MELBA AND TOP WITH PROVOLONE AND BROWN THE TOP