

# Outback Steakhouse Walkabout Soup

Notes: This is a nice delightful soup that is easy to prepare.

## Ingredients:

2 C. Thinly Sliced Yellow Sweet Onions (1 medium size onion)  
2 Tbs. Butter  
1 Can Chicken Broth 14.5 oz -15oz  
1/4 tsp. Salt  
1/4 tsp. Fresh Ground Pepper  
2 Chicken Bouillon Cubes  
1/4 C. Diced Velveeta Cubes (compressed in measuring cup)  
1 1/2 - 1 3/4 C. White Sauce (Below)  
Shredded Cheddar Cheese for Garnish

## Preparation:

Prepare white sauce and set aside. In 2-quart saucepan place 3 tablespoons butter and sliced onions. Cook at low to medium heat stirring frequently until soft and clear but not brown. Add chicken broth from can, chicken bouillon cubes, salt, pepper, and stir until completely heated through. Add white sauce and Velveeta cheese. White sauce will be thick because it has been remove from the heat. Simmer on medium low heat until the cheese is melted and all ingredients are blended, stirring constantly. Turn temperature to warm and let cook for additional 30 min. to 45 min.

Serve with a garnish of shredded cheddar cheese, a dash of pepper, and a couple of slices of warm dark Russian Bread. Serves 4 - 6

## Thick White Sauce

3 Tbsp. Butter  
3 Tbsp. Flour  
1/4 tsp. Salt  
1 1/2 C. Whole Milk

In a 1-quart saucepan melt butter and add flour, cook on medium heat until the flour turns thick and comes away from the side of the saucepan. Pour milk in flour a little at a time and stir constantly, add salt. Mixture should thicken and become like thick pudding. Remember to stir constantly taking care not to let mixture lump, set aside off from heat until ready to use for the soup.