

## Sweet Melted Onion Bruschetta



**Prep Time:** 30 minutes

**Cook Time:** 45 minutes

**Yield:** 3 dozen bruschetta, 2 cups caramelized onions

### Ingredients for Bruschetta

- 1 baguette
- 1 large clove garlic, halved or quartered
- Your favorite Gustare extra virgin olive oil varietal, for brushing

### Ingredients for Caramelized Onions

- 2 large Vidalia onions, halved and sliced as thinly as possible
- $\frac{1}{4}$  cup your favorite Gustare extra virgin olive oil varietal
- 1 tsp. sea salt
- $\frac{1}{4}$  tsp. plus  $\frac{1}{8}$  tsp. black pepper, freshly ground
- $\frac{1}{4}$  cup [Gustare 18-Year Traditional Balsamic Vinegar](#)
- $\frac{1}{2}$  tsp. brown sugar
- 1 tbsp. fresh thyme leaves

### Directions

For bruschetta:

1. Preheat oven to 450 degrees.
2. Cut baguette on a diagonal into half-inch slices.
3. Rub garlic clove (using cut edge) on both sides of each bread slice.
4. Brush one side of each slice with olive oil.
5. Place bread slices, oil side down, in single layer on sheet tray.
6. Toast on top rack in 450 degree oven, 5-6 minutes, until crisp and golden.

For caramelized onions:

1. Heat sauté pan over medium heat.
2. Toss onions with olive oil, salt and pepper to coat.
3. Add onions to hot pan. Cook over medium heat and agitate, or toss with tongs, to rotate onions and prevent burning. Cook and stir 25-30 minutes, until onions begin to soften.
4. Combine 18-Year Traditional balsamic and brown sugar in separate bowl and stir to mix well. Add to onions and toss to coat.
5. Continue to simmer over medium heat. Cook and stir an additional 10-15 minutes, until thickened and well-caramelized.
6. Remove from heat and add fresh thyme leaves. Stir to combine. Enjoy!

### **Serving Suggestions**

- Onions make a great topping for pizza and focaccia.
- Add caramelized onions to grilled meats or tofu, filet or veggie and black bean burgers.
- Delicious addition to a sandwich...roasted portobello, red pepper, and gouda, perhaps?