

## Onion Bruschetta

2 tbsp olive oil  
4 large sweet onions, thinly sliced  
1 tbsp brown sugar  
¼ cup balsamic vinegar  
1 tsp fresh thyme leaves  
1 tbsp chopped fresh parsley  
Salt and pepper

### Baguette

1 large garlic clove cut in half  
Olive oil for brushing

Heat oil in large skillet. Add onions and cook until lightly browned, stirring constantly, about 10 minutes. Reduce heat to medium. Add sugar and vinegar. Continue to cook gently for about 30 minutes, adding water if necessary, until onions are tender, golden, and melted. Add seasonings.

Slice baguette, and toast on both sides. Lightly brush olive oil on one side and rub with garlic.

It is best served hot, so should be assembled just before serving. Baguette can be prepared ahead of time.