

# Crostini with Sweet and Sour Onions

**Category:** Appetizer

**Servings:** 4

**Rating:** 10

**Source:** Trattoria Cooking by Biba Gaggiano

**Description:**

**Ingredients:**

'pine nuts	2 tablespoons
'white onion	one, sliced thinly
olive oil	2 tablespoons
Sea salt	to taste
pepper	to taste
sugar	2 tablespoons
sage	6-8 leaves, minced
'red wine vinegar	2 tablespoons
baguette	8 slices

**Instructions:**

Toast the pine nuts to a gentle brown in a pre-heated 350° oven, about 6 minutes.

Sauté the onions in olive oil until browned, about 10 minutes. Season with salt and pepper and then add the sugar. Stir for a minute or so and then add the sage and wine vinegar. Continue to cook for several minutes and then add the pine nuts. Continue cooking until most of the liquid has evaporated. Set aside until cooled and ready to use.

Toast the baguette slices under the broiler and then top with the onion mixture.