

Filo Pastry Baskets

Category: Appetizer

Servings: 6

Rating: 10

Source: Marianne Duffley

Description:

Very tasty. Two each might not be enough!

Ingredients:

oion	one large, chopped coarsely
obutter	3 tablespoons, approximately
osherry	1/2 teaspoon
obalsamic vinegar	1 teaspoon
obrown sugar	1/2 teaspoon
ofilo dough	3 sheets
igoat cheese	6 teaspoons
ojalapeno jelly	3 teaspoons

Instructions:

Brown the onions in a tablespoon of butter. Mix in the sherry and vinegar and sprinkle with sugar to caramelize for about ten minutes.

Stack three sheets of filo dough with butter brushed between each sheet. Cut each sheet in three lengthwise and then across the short side four times to make 12 squares. Cut the corners off each square and place each piece in a muffin pan slot. Brush the shaped cups with a bit more butter, especially any parts that stick up. Bake in a pre-heated 350° oven until browned, about five minutes.

Place some of the onion mixture in each pastry cup, add a 1/2 teaspoon of goat cheese, and warm in the oven.

Add a 1/4 teaspoon of the red jalapeño jelly on each tart for colour and flavour and spice and serve still warm from the oven.