

Flatbread with Caramelized Onions and Cheese

Category: Appetizer

Servings: 16

Rating: 10

Source: The Rest of the Best of Bridge, Volume 2

Description:

Chris Mathews usually brings this appetizer to our Diner's Appetizer Parties and it is always my favourite.

Ingredients:

1 onion	3 large, thinly sliced
1 olive oil	2 tablespoons
1 brown sugar	1 tablespoon
1 balsamic vinegar	2 teaspoons
1 salt	to taste
1 pepper	to taste
1 puff pastry, packaged	14 ounce
1 brie	6 ounce, diced with rind removed
1 blue cheese	6 ounce, mild, crumbled
1 parsley	2 tablespoons, fresh chopped

Instructions:

Saute the onions in oil over medium-high heat until wilted and starting to brown, about 10 minutes. Sprinkle with sugar and then add the vinegar and salt and pepper. Reduce heat to medium-low and continue cooking for another 15-25 minutes, until the onions are caramelized and golden.

Roll out the pastry from a puff pastry package into a rectangle on parchment paper on a baking sheet. Spread the onions onto the pastry and dot with the cheese. Sprinkle with parsley and bake in a pre-heated 400 oven for 20-25 minutes, or until the cheese is melted and the pastry is a crisp golden brown.

Cool for 5 minutes or so and cut into squares or triangles to serve.