

## Caramelized Onion and Goat Cheese Bruschetta

### Ingredients:

1 Large red onion, sliced thin

1 tbsp butter

½ cup olive oil, divided

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½ cup goat cheese crumbles

Italian seasoning, dried herbs 1 tbsp

1 baguette, cut into 1 inch slices-12 total

### Directions:

1. Heat oven to 400 degrees F. Mix together in a small bowl ¼ cup olive oil and Italian dried herbs. Brush baguettes on both sides with flavored olive oil. Place onto a half sheet pan with parchment paper.
2. Bake for about 5-6 minutes until lightly browned on bottom side.
3. Heat saute pan and when hot put in butter and olive oil. When hot, add red onion slices and saute for about 10-15 minutes.
4. Place onions onto baguette slices and top with goat cheese crumbles.
5. Bake for about 5 minutes until cheese is melted. Drizzle tops with a little olive oil and serve warm.

Note: Onions are naturally sweet; and as caramel comes from the simple cooking of sugar, when you slowly cook onions over an extended period of time, the natural sugars in the onions caramelize, making the result intensely and wonderfully flavorful.