



## Sweet Melted Onion Bruschetta

**Prep Time:** 15 minutes

**Servings:** approximately 1C

### Ingredients

- 2 large Vidalia onions, thinly sliced (a mandolin works very well)
- ¼ C **Gustare Frantoio EV Olive Oil**, plus a little for brushing on bread
- ½ t sea salt
- freshly ground pepper, to taste
- ¼ C **Gustare 18-Year Traditional Balsamic Vinegar**
- ½ t brown sugar
- your favorite baguette, sliced
- 1 clove garlic, halved
- approximately 1 t fresh thyme leaves

### Directions

Over low heat, warm a pan large enough to hold all the onions. Add the olive oil, onions, salt and pepper and toss to coat. Cook for about 10 minutes or until onions begin to soften.

In small dish combine balsamic and brown sugar. Add to onion mixture tossing to coat. Continue cooking over very low heat until onions begin to 'melt' and caramelize, stirring occasionally. Taste and correct for seasoning.

Place the bread rounds on a baking sheet and broil lightly. Remove and rub the cut side of garlic clove over the bread rounds. Drizzle with olive oil and top with a spoonful of onions. Garnish with two or three thyme leaves. Enjoy!



**Note:** Sweet Melted Onions reheat very well and pairs nicely with grilled meats, cheeses or as a sandwich condiment.

*to taste, to enjoy, to savour*

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