



Sweet Melted Onion Bruschetta

Prep Time: 15 minutes

Yields: approximately 1C

Ingredients

2 large Vidalia onions, thinly sliced (a mandolin works very well)

¼ C **Gustare Frantoio EVOO**, 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

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 small spoonful of onions. Enjoy!



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

to taste, to enjoy, to savour