



# HOME COOKING

*with Cathy*

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HOME PROMOTER CONTRIBUTOR

I thought I would include a very easy appetizer to serve over the holidays. Christmas is the one time of the year when there never seems to be enough hours in the day. This appetizer is easy but looks impressive when it is completed. I would like to wish everyone a wonderful Holiday season and look forward to sharing lots of good recipes in the New Year.

## *Caramelized Onion and Gruyere Tart*



### *Ingredients:*

- 1 Package frozen puffed pastry
- 1 Red onion
- 1 cup of grated Gruyere Cheese- Swiss cheese (You can also use cheddar cheese)
- 1 egg beaten with 2 Tbsp. water to make egg wash
- 1 Tbsp. brown sugar
- 2 Tbsp. good quality olive oil
- Salt and pepper to taste

### *Preperation:*

Thaw puffed pastry following the directions on the package. Roll puffed pastry into a rectangle about 12 inches by 8 inches (approximately). Cut about 1 inch of pastry on all sides of rectangle and place on top edges of the rectangle. This just frames in your tart and keeps all the ingredients inside the tart. Seal with an egg wash and place on baking sheet lined with parchment paper. Put into the fridge until ready to bake. Pastry should be kept cold.

Slice a red onion into small thin slices and place in frying pan with 2 Tbsp. good quality olive oil, a Tbsp. of brown sugar and salt and pepper to taste. Cook on low heat until the onions are caramelized, about 15 minutes.

Preheat oven to 350 degrees F. Grate Swiss or cheddar cheese and set aside. Once onions are caramelized, bring the pan of pastry out of the fridge and prick the pastry with a fork. Place onions on pastry, then cover with lots of cheese and bake for about 30 minutes or until golden brown.

Slice into small pieces and serve.