

Goat Cheese and Caramelized Onion Tapas

adapted from Spanish Sabores blog



Servings: 24

NOTE: If you have Boursin goat cheese (herb/garlic) you could use it instead of the plain goat cheese. If using, garnish toasts with chopped parsley instead of rosemary.

1. Heat a large skillet over medium-high heat and add EVOO. When heated through, stir in the onions and cook, stirring frequently, for 10 minutes.
2. Reduce the heat to medium-low and add the salt, sugar, and vinegar. Cook for about 30 minutes, stirring every 4-5 minutes, or until the onions are a deep, dark brown and taste sweet and soft. If you are going to leave the onions to caramelize while you do other things, leave a splash of water in the pan so they don't burn. Set aside to cool for at least 10 minutes.
3. Meanwhile, heat the oven to 325°F. Spread the baguette slices on a baking tray and bake for 6-8 minutes or until lightly toasted.
4. To prepare the tapas, generously spread each slice of toasted baguette with the softened goat cheese, then add a heaping teaspoon of the caramelized onion. Garnish with a few rosemary leaves. Drizzle a little bit of balsamic glaze on top. Taste one to make sure you're using the right proportion of cheese--onion-rosemary-glaze. Adjust quantities as your taste dictates.

2 tablespoons EVOO

3 large onions, thinly sliced

2 pinches salt

1 1/2 tablespoons brown sugar

1 1/2 tablespoons sherry vinegar, or balsamic vinegar

36 slices baguette, thinly sliced

10 ounces goat cheese, Chevre, warmed to room temp

1/4 cup fresh rosemary, finely minced

Balsamic glaze for garnish

Per Serving (excluding unknown items): 61 Calories; 5g Fat (69.4% calories from fat); 3g Protein; 2g Carbohydrate; trace Dietary Fiber; 9mg Cholesterol; 62mg Sodium; 1g Total Sugars; trace Vitamin D; 40mg Calcium; trace Iron; 42mg Potassium; 49mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com