



Red Onion Jam and Gorgonzola Tartlets

WHY THIS RECIPE WORKS

Now this is very worth making, as there are multiple uses for red onion jam. It is great with beef or chicken or just as an appetizer.

INGREDIENTS:

- 1 Tablespoon Olive Oil
- 2 chopped Red Onions, about 2 cups
- 3 Garlic Cloves, minced
- ½ Cup of Red Wine Vinegar
- 1 Tablespoon fresh Thyme
- ½ Teaspoon Kosher Salt
- ½ Teaspoon Ground Black Pepper
- ¼ Cup Sugar
- 1 Tablespoon Dark Brown Sugar
- 2 Packages Mini Phyllo Shells, we use Athens brand
- 5 Tablespoons Crumbled Gorgonzola Cheese

INSTRUCTIONS:

1. Sauté Onions in olive oil over medium heat until soft, about 20 minutes
2. Add garlic and allow to bloom for about a minute
3. Stir in the next 6 ingredients, bring to a boil and then reduce heat and simmer for about 5 minutes (or until most of the liquid has evaporated)
4. Allow to cool
5. Preheat oven to 350°
6. Place phyllo shells on a cookie sheet, spoon ½ teaspoon of gorgonzola into each and top with 1 teaspoon of jam
7. Bake 10 minutes

Enjoy!