

CARAMELIZED ONION GALETTE



Ingredients:

2	Medium	Sweet Onions (about 1½ cups after caramelizing)
¼	Cup	Water
2	Tablespoon	Olive Oil
½	Recipe	Chef April's Easy Tart Dough
2	Ounces	Feta Cheese
2	Ounces	Smoked Gruyere Cheese
¼	Cup	Water, mixed with
½	Teaspoon	Baking Soda

Directions:

1. Preheat oven to 425°. Peel & cut onion in half lengthwise. Then slice ¼" thick crosswise. Place in sauté pan with ¼ cup water. Bring to a boil, cover and steam for 2 minutes. Remove cover and continue cooking until water has dissipated.
2. Add oil and sauté onions, stirring occasionally. After onion has achieved a deep brown color, add ¼ cup water and baking soda mixture, and saute until water has evaporated.
3. Cut out tart dough with a 2½ – 3 inch cookie cutter. Sprinkle Smoked Gruyere on dough, leaving about a ¼ inch border. Top with some of the caramelized onion, then top with feta cheese. Do this for all remaining tart dough that has been cut out.
4. Bake for 18 – 20 minutes or until crust is golden brown. Let cool for 5 minutes before serving.