

Fig, Caramelized Onions and Goat Cheese Crostini

Ingredients

- 1 baguette
- 3 large yellow onions, halved and thinly sliced
- 1 tablespoons extra virgin olive oil
- 2 tablespoon butter
- ¼ lb soft goat cheese (room temp)
- *1 cup fig jam

Preparation

(Crostini) Preheat oven to 450 degrees. Cut baguette in ¼ inch slices and toast in the oven until golden (about 10 minutes) and then flip over for an additional 2 minutes until golden on both sides. Remove from pan and allow to cook for 5 minutes.

(Caramelized onions) Heat olive oil and butter on low-medium heat in a sauté pan. Add onions and carefully turn occasionally. Take care not to over stir, so as not to break the onions. Continue cooking until deep golden brown. Occasionally, scrape any stuck pieces from pan.

Once the onions are done, remove them from the pan (leaving any excess oil in the pan), and on to a plate to cool.

Assembling the crostini and toppings

On each crostini; spread a dollop of goat cheese, ½ teaspoon fig jam and a small forkful of caramelized onion.

Arrange on a platter and serve.

Buon Appetito!