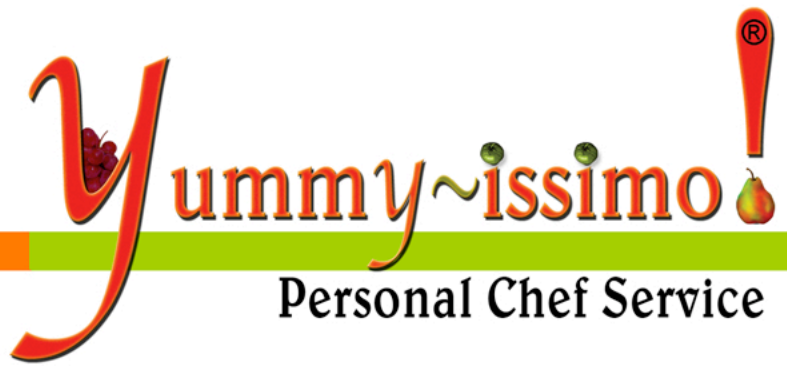


Caramelized Onion & Blue Cheese Tart



This flavorful tart is perfect for a light summer dinner

Serves 4

2T butter	salt and pepper	2 puff pastry sheets, thawed
3c yellow onions, thinly sliced in rounds	1/3c walnuts, toasted, chopped	1c blue cheese, crumbled
1/4c dry white wine	4oz prosciutto, diced	1 large egg, lightly beaten

Preheat oven to 400. Lightly spray a quiche/tart pan with Pam.

In a large skillet, melt butter over medium heat. Add onions and sauté until caramelized, 12~15 minutes, stirring occasionally. Add wine and cook until dry ~ 2 minutes. Add salt and pepper, stir well and remove from heat. Add walnuts and prosciutto and stir well. Let cool. Add blue cheese when cooled.

Stretch or roll out puff pastry sheets into large sheets 12x12. Cut one in a circle 1" larger in diameter than your tart pan. Cut one circle 1/2" smaller than the tart pan. Place larger puff pastry sheet in tart pan, let edges hang over sides and fill with onion mixture. Top with smaller puff pastry. Roll edges of bottom crust into decorative crust. Cut 2~3 slits in top pastry to vent. Bake until golden brown and puffed, about 20~25 minutes.

Prepare Ahead Tip

Tart can be prepared up to the point of baking. Cool completely, cover well and freeze. Thaw overnight in refrigerator day before consumption. Bake as directed.

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