



Onion Recipe Contest
Appetizer – Adult
First Place – Misty Mutz

Sweet Onion Jam with Goat Cheese Crostini

Ingredients

Onion Jam:

2 lbs. sweet onions
3 tbsp. unsalted butter
2/3 cup packed brown sugar
½ cup dark corn syrup
¼ cup balsamic vinegar
1/3 cup dry red wine

Goat Cheese Crostini:

1 baguette, sliced thinly on the bias
2 cloves garlic, whole
Olive oil
Sea salt
Pepper
4 oz. HEB traditional goat cheese, plain, room temperature
Chopped parsley

Directions

1. Preheat oven to 425 degrees.
2. Peel onions and cut them in half lengthwise, then cut into thin slices.
3. Melt butter in large skillet over medium-high heat. Add sliced onions and reduce heat to medium.
4. Cook onions, covered, for 20 to 30 minutes, or until tender and translucent. Stir frequently, especially during last 10 minutes as to not burn the onions.
5. Combine brown sugar, corn syrup, vinegar and wine in a medium bowl. Combine with onions in skillet.
6. Bring mixture to a low boil and simmer, uncovered, for about 40 minutes, or until syrup has thickened.
7. While onion jam is simmering, cut the baguette on the bias. Place on baking sheet and bake for 4 to 5 minutes or until crispy.
8. Remove from oven and rub each slice with a clove of garlic. Brush each slice with olive oil and sprinkle with sea salt and pepper.
9. Spread goat cheese on each slice, followed by onion jam. Sprinkle with chopped parsley.

Note: Jam can be served either warm or at room temperature. If desired, the jam can be refrigerated for up to 4 to 5 days, or it can also be frozen for later use. You could use this jam on sandwiches, and it would also be great with roasted chicken or with flank steak wrapped in foil and grilled. For that matter, how about with a roast and maybe some roasted root vegetables? YUM!