

Third Place Professional: Elvia Berry
Dessert

Sweet Onion Orange Straws

12 phyllo sheets
½ medium onion finely chopped
4 oz orange marmalade
1/3 tsp cinnamon
6 tbsp butter
2 tbsp honey
Powder sugar for dusting
½ cup chopped pecans

In a heavy sauce pan melt 2 tbsp of butter, add onions and sauté until the onion are a light amber color. Take pan off heat and add the marmalade and cinnamon, let cool. Add pecans. Preheat oven to 400 degrees. Melt 2 tbsp of butter and add the honey. Melt the remaining butter. Take a phyllo sheet and brush lightly with melted butter. Place ½ tsp of onion mixture on the short end of the sheet and spread. Carefully start rolling the sheet up, looks like a straw. Cover a baking sheet with parchment paper, place the straws 1 ½ inches apart. Bake in hot oven until golden brown, 5 – 89 minutes. Brush the straw with the honey mixture. Let the straws cool and dust with powder sugar before serving. Enjoy.