

FOX-7 WTVW

August 18, 2010

KITCHEN AFFAIRS
4610 Vogel Road
EVANSVILLE, IN 47715

PUFF PASTRY ONION TART

1 sheet purchased puff pastry
2 TableSpoons butter
1 Vidalia or similar sweet onion, peeled and thinly sliced
1/2 teaspoon fresh thyme leaves
1/4 teaspoon salt
3/4 cup Swiss Gruyère cheese, shredded

Preheat an oven to 400F.

Heat the butter in a fry pan over medium-high heat. Add the onion slices and cook for 20 minutes, until the onions are nicely browned. Add the thyme leaves and salt and stir them in.

Roll out a sheet of puff pastry and lay it on a silicone-lined baking sheet. Prick the sheet with a fork, then bake it for 10 minutes.

Spread the onions over the pastry, the top with the shredded cheese.

Bake for 10 minutes more. Cut into squares and serve with wine.