

RECIPE

Cabernet Blue Cheese Tartelettes



Ready in **1 hour 40 minutes**

Makes **18 tartelettes**

Ingredients

- 1 (17.3 oz.) package puff pastry, thawed in the fridge overnight
- 4 large white or yellow onions, halved, then sliced 1/8" thick
- 2 tsp. butter
- 4 tsp. Olive oil
- 1 tsp. granulated sugar
- 1 Tbsp. dry white wine
- Salt & pepper to taste
- 1 egg beaten
- 4-6oz Cabernet Wine Jelly
- 5oz crumbled blue cheese
- 1 Tbsp. fresh thyme
- ¼ - ½ cup chopped walnuts, to taste

Preparation

1. Heat butter and oil in a large pot over low to medium heat. Add onions and stir to coat in oil. You will cook the onions low and slow for 60 minutes total, stirring every 4-5 minutes or so.
2. After they've cooked for 10 minutes add a pinch of salt. After they've cooked for 40 minutes add a teaspoon of sugar. Be sure to keep stirring them every 4-5 minutes so they cook evenly. After they've finished cooking for 60 minutes and are a gorgeous dark brown color, pour in the wine and deglaze the pan (scrape all the bits off the bottom) and set aside.

3. When the onions are nearing the end of the caramelizing process, preheat the oven to 400 degrees.
4. Unroll both sheets of puff pastry and cut along the seams of each sheet, creating 6 rectangles total. Cut each rectangle into 3 squares. Use a knife to score a half inch crust around the outside of each tart.
5. Transfer tarts to (2) parchment lined baking sheets. Arrange tarts on the two baking sheets about an inch apart. Brush the crust portion of the tart with the egg wash. Score center with knife or poke with fork tines to let air out while baking.
6. Spread a teaspoon of Cabernet Wine Jelly in the center of each tart. Top that with a teaspoon (or more) of caramelized onions, until they are all equally divided amongst the tartelettes. Top that with a teaspoon (or more to taste) of blue cheese.
7. Bake tarts for 13-18 minutes or until the crust is dark golden brown.
8. Remove tarts from the oven, sprinkle each with a few leaves of thyme and the chopped walnuts. Serve warm or at room temp and enjoy!