



Caramelized Onion Bites

Ingredients

- 1 medium onion, halved & sliced
- 1 tablespoon [Fustini's Tuscan Herb olive oil](#)
- 2 teaspoons [Fustini's Thyme balsamic](#)
- Kosher salt and pepper to taste
- 3 strips cooked bacon
- 2-3 oz aged gouda cheese
- 1 15-pk phyllo cups

Directions

Step 1.

In a medium sauté pan, heat olive oil over medium heat. Add onions and cook 5-8 minutes, stirring often until starting to turn golden. Season with salt and pepper. Remove from heat and add balsamic and scrape up all bits of flavor from the bottom of the pan.

Step 2.

Preheat broiler. In a medium bowl, combine bacon and caramelized onion. Lay phyllo cups out on a baking sheet. Fill cups with bacon mixture. Top with cubed cheese. Place in the broiler for 2 minutes or until cheese melts.