



Caramelized Onion Crostini

Ingredients

- 2 tablespoons [Fustini's Delicate SELET olive oil](#), plus more for drizzling on bread
- 2 cups sweet onions, thinly sliced
- 1 teaspoon Kosher salt
- 1 tablespoon [Fustini's 18 Year balsamic](#)
- 1 French baguette, sliced into 1/4" slices
- 8 oz goat cheese, softened
- 1 teaspoon chopped fresh thyme leaves

Sharon's Hint

For a festive holiday appetizer, use red onion with thyme garnish.

Directions

Step 1.

Heat oil over medium-high heat. Stir in onions; cook uncovered 10 minutes, stirring every 3 to 4 minutes. Reduce heat to medium-low. Stir in salt and vinegar. Cook 30 to 35 minutes longer, stirring every 5 minutes until onions are deep golden brown (onions will shrink during cooking). Cool slightly.

Step 2.

Heat oven to 325°F. Place bread slices on an ungreased cookie sheet, drizzle with olive oil and season with salt. Bake 6 to 9 minutes or until crispy.

Step 3.

Spread softened goat cheese on each crostini and place 1 teaspoon caramelized onions on top. Sprinkle with herbs to garnish.