

Caramelized Onion and Apple Tart

<http://butcherblockco.com/blog/thanksgiving-traditions/>

Recipe courtesy of Chef J Whiting

- 1 yellow onion, thinly sliced
- 2 green apples, thinly sliced
- 2 TBS butter
- 1 tsp chopped fresh sage
- 1 tsp chopped fresh rosemary
- ¼ cup chopped pecans
- ¼ cup crumbled bleu cheese
- salt & pepper
- 10 x 10" sheet of puff pastry

Preheat your oven to 375°F.

Melt the butter in a large sauté pan and throw in the onions. Cook over low heat until they begin to brown.

Add the apples and herbs and stir to coat everything with butter.

Season with a bit of salt and pepper and remove from heat.

Spread out the puff pastry and place it on a parchment lined baking sheet.

Pile the apples and onion onto the pastry, leaving about 1 inch of space around the edges.

Fold the edges up over the apples and onion, pinching the pastry together as you go.

Sprinkle the whole thing with the pecans and cheese.

Bake for 30-35 minutes or until golden brown.

Allow the tart to cool a bit before slicing.

If you want to save time, you can get everything made and assembled the day before and bake it when you need it.