

## TOASTED GOAT CHEESE CROSTINI WITH SWEET ONIONS AND BABY BASIL

### INGREDIENTS

#### For onions

3 medium sweet onions, thinly sliced  
2 tablespoons unsalted butter  
1/4 cup sugar  
1/4 teaspoon salt  
freshly ground black pepper  
1/3 cup white wine  
1 tablespoon sherry vinegar

#### For the crostini

1 baguette  
1 log fresh goat cheese  
30-40 small basil leaves, rinsed and dried

### DIRECTIONS

To make the jam, cook the onions, butter, sugar, salt and pepper in a covered saucepan over low heat, stirring occasionally, until the onions are soft and slightly caramelized, about 30 minutes. Add the wine and vinegar and simmer uncovered, stirring occasionally, until thick, about 20 minutes. Cool to room temperature before using. The jam may be prepared as much as two weeks in advance and refrigerated.

Preheat the oven to 450F. Slice the baguette thinly on the diagonal and arrange on a baking sheet. Cut the goat cheese into 1/4-inch slices (try thread for this; works amazingly well!) and top each baguette slice with a slice of cheese. Bake the crostini for about 5 minutes, or until the cheese starts to brown lightly. Top each toast with a small dollop of sweet onion jam, a basil leaf and serve immediately.