

VIDALIA ONION & BOURBON TART

ingredients:

- 3 Tablespoons Unsalted Butter
- 2 Tablespoons Granulated Sugar
- 2 lbs. Vidalia Onions, Halved Crosswise, 2-Inch Thick Slices
- 1 Teaspoon Kosher Salt
- 1 Tablespoon Water
- ¼ Cup Woodford Reserve Bourbon or Your Favorite Bourbon
- 1 Sheet Frozen Puff Pastry Thawed
- Cracked Black Pepper
- 2 Teaspoons Chopped Fresh Thyme, Divided
- 4 oz. Montchevre, Crumbled Goat Cheese
- Honey For Garnish

directions:

1. Preheat oven to 400 degrees
2. Melt the unsalted butter in a 12-inch ovenproof skillet over medium-low heat and swirl to coat bottom. Evenly distribute the sugar over the melted butter.
3. Place 12 to 14 onion halves in the butter mixture in the skillet, cut sides down, with sides touching. Cut remaining onion halves into quarters, place, cut sides down, placing them in the gaps between onions in skillet.
4. Cover and cook onions for 8-10 minutes. Halfway through, season the top of the onions with kosher salt and 1 tablespoon of water.
5. Add bourbon and 1 tablespoon of chopped fresh thyme and evenly distribute over the onion mixture. Cover and cook 3 to 5 minutes or until onions are caramelized. Remove from heat as set aside.
6. Roll the pastry sheet into a square on a lightly floured surface and cut into a 12-inch round sheet. Place pastry round over onions in skillet.
7. Bake at 400 degrees for 25 minutes or until golden. Remove from oven, and immediately invert onto a serving plate. Let cool for 15-20 minutes. Cut into six pie slices and garnish with goat cheese crumbles and remaining thyme. Drizzle with honey and serve.

Enjoy!

