

Tart of roasted butternut squash, caramelized onions, goat cheese, bacon and rosemary

Ingredients:

- 2 Spanish onions
- 8 tbl goat cheese
- 4 slices cooked applewood smoked bacon
- 1 tbl chopped rosemary
- caramelized onions (see recipe below)
- roasted butternut squash (see recipe below)

Caramelized Onion Recipe

- 1 tablespoon unsalted butter
- 1 tablespoon vegetable oil
- 2 large Spanish onions, halved and sliced thin
- 1 teaspoon brown sugar
- Salt
- 1 tablespoon balsamic vinegar
- black pepper



Directions:

1. Add butter and oil to a cold non-stick skillet; melt the butter over high heat.
 2. Once the butter melts, stir in the onions, brown sugar, and ½ teaspoon of salt.
 3. Let it cook, stir on occasion until the onion softens down and is slightly wilted. This should take about 5~10 minutes.
 4. Reduce the heat to medium and cook, stir often until the onions turn to deep brown color. It usually takes me about 40~50 minutes to cook down and caramelize the onion but be patient
 5. Once you achieve the color and caramelization that you are looking for take off the heat. I like mine mahogany colored. Add a dash of vinegar, season it with salt and pepper.
- TIP: if any of the onions start to burn, add a splash of water and stir, this will degalze the pan a bit and "rewind the clock".

Pan Roasted Butternut Squash

- 1 medium butternut squash, about 1 1/2 to 2 pounds
- 2 tbl olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Directions:

1. With a vegetable peeler, peel the squash, then cut in half, and remove the seeds. Cut the squash into 1/4-inch pieces.
2. Heat the oil in a large skillet or saute pan over medium-high heat. Add the squash, salt, and pepper, and stir well. Cover and cook until the squash is almost tender, stirring occasionally, about 10 to 12 minutes

Preheat oven to 425 degrees

To assemble tart:

- 1) On a lightly floured surface roll our sheet of puff pastry. Prick all over with fork. Brush with 1 whipped egg (this will help with browning). Place tart on a oven proof sheet tray.
- 2) Spread out caramelized onions and roasted squash on tart dough. Season with salt, pepper and rosemary.
- 3) Bake tart for 15 minutes. Remove from oven and top evenly with goat cheese and bacon. Return to oven and bake for 10 more minutes.
- 4) Allow to cool and enjoy either slightly warm or room temp.