

Savory and Sweet Caramelized Idaho-E. Oregon Onion Tart

2 packages of pre-made cruse
3 Medium yellow onions (sliced thin)
3 oz. Semi-sweet Chocolate chips
4 oz. of Cream Cheese

Crust:

Cut pie crust into small circles
for mini-muffin tins. Bake at 425 degrees
for 12-15 minutes. Let Cool.

Saute thinly sliced onions until caramelized.

Melt Chocolate

Cover bottom of tart with cream cheese. Spoon in melted chocolate.
Top with caramelized onions. Serve.

More recipes available at: www.BIGONIONS.com

