



BERMUDA TRIANGLE ONION TARTS serves 8

Ingredients

1 T flour	¼ t black pepper
1 T unsalted butter	½ t fresh thyme
½ c half and half	¼ c olive oil
¼ c dry white wine	2 large chopped onions
½ c freshly grated parmesan cheese	1 sweet red pepper sliced into ½" strips
½ t salt	1 package (17oz) puff pastry

Method

1. Make a white sauce by melting butter and flour in small saucepan.
2. Stir until it becomes golden. Add salt, pepper and thyme.
3. Remove from heat and stir in half and half.
4. As mixture thickens, add wine and cheese. Stir and set aside.
5. Heat oil and add onions. Stir, cover and allow onions to cook on low for 15 minutes. Check periodically so onions do not burn on underside. Cook 10 minutes more but remove if they begin to burn. Set them aside.
6. Preheat oven to 425F. Roll out pastry to 14"x18" rectangle. Cut triangle (or other shapes) to create a 5" base. Crimp edges to form a border around perimeter.
7. Spoon into each triangle enough white sauce to fill the entire area.
8. Next add the caramelized onions on top of white sauce. Finally add sautéed red peppers. Top each triangle with freshly grated Parmesan cheese and bake on a parchment paper lined baking sheet 15-20 minutes.

