

# Caramelized Onion & Blue Cheese Bruschetta

*Makes about 20, depending on size of baguette*

- 3/4 c. walnuts, toasted and chopped
- 2 onions
- 2 Tbsp. unsalted butter
- chicken broth, as needed
- 5 oz. crumbled blue cheese
- 1 baguette, sliced 1/4" diagonally
- olive oil

Preheat oven to 375. Put baguette slices on a rimmed baking sheet. Brush with olive oil and bake 8-10 minutes until toasted. Halve onions vertically; cut into thin slices. Melt butter in a large pan over medium heat. Add onions; stir to mix in butter. Continue cooking, stirring frequently until onions are very soft and caramel-colored. Use small amounts of broth to keep from sticking to pan. To assemble: spoon onions atop toasted baguette slices, then some blue cheese, then some walnuts. Heat under a broiler just until cheese begins to melt.

*Accompany with Cooper-Garrod Cabernet Sauvignon*