

# Pecan-Onion Swirls

- 1 sheet prepared puff pastry, thawed (Pepperidge Farms works well)
- 2 Tbsp. olive oil
- 1 lb. onions, finely chopped
- 1 tsp. honey
- ¼ c. finely chopped pecans
- 3 tsp. dried thyme leaves
- Flour for dusting

Set out frozen pastry to thaw. In a large, heavy saucepan, heat olive oil over medium-high heat. Add onions, stir to mix with oil, and reduce heat to low. Cook for about 30-40 minutes, stirring frequently as onions caramelize in color. When golden, remove from heat and drizzle with honey. Preheat oven to 400 degrees. On a lightly floured pastry board, unfold puff pastry. Cut the two fold lines, creating 3 sections of dough. Lightly roll each section to about ¼ inch thickness. Spread 1/3 of onion mixture along each strip, leaving ½" on one of the longer sides unadorned. Sprinkle each strip with 1 Tbsp. plus 1 tsp. chopped pecans, topping with 1 tsp. thyme. Moisten the ½" unadorned dough and roll up from the opposite side, sealing the edge over the roll. Place on a tray in the freezer for 10 minutes before slicing into 3/8" rounds. Place the rounds on parchment-lined baking sheets; bake 15-20 minutes until golden brown. Serve warm or at room temp.

*Accompany with Cooper-Garrod Viognier*