

Onion Tarts

Yield: 2 dozen 1 ½" Tarts

4 Tablespoons	Butter
1 ¼ pounds	Yellow Onions, thinly sliced
2 Tablespoons	Sugar
2 each	Eggs, well beaten
2 Tablespoons	Heavy Cream
1 teaspoon	Salt
2 dozen	Miniature Tart Shells*

Heat butter in a sauté pan until melted. Add onions and sauté over medium heat until they are a golden caramel brown color. Add sugar halfway through this cooking process. Remove from heat and chill to cool. While onions are cooling, beat the eggs with heavy cream and add the salt. Combine egg mixture with cooled onions.

Divide onion mixture between baked tart shells, filling them so that they are slightly mounded in the center.

Bake in a preheated 350 degree oven for 15 minutes. Serve warm or at room temperature.

*Use your favorite pie crust recipe or purchase pre-baked miniature tart shells in a specialty food market.