

## Caramelized Onion-Apple Bites

1 lb. onions, thinly sliced

3 tablespoons unsalted butter

½ teaspoon salt

2 Granny Smith (or other tart) apples, peeled, cored and diced

¼ teaspoon pepper (white pepper preferred)

1 sheet frozen puff pastry

3 ounces fontina cheese, shredded

1 tablespoons minced fresh thyme leaves (or substitute ½ teaspoon dried thyme leaves)

Thaw puff pastry at room temperature for about 30 minutes

Sauté onions in butter, together with ½ teaspoon salt, in a large frying pan over medium-high heat until onions are soft, about 5 minutes. Stir in apples. Reduce heat to medium and cook, stirring often, until the onions are medium brown, about 30 minutes. Season with pepper and more salt to taste. Let cool about 10 minutes.

Preheat oven to 375°. Cut puff pastry into 16 squares; then, halve the squares diagonally to make 32 triangles. Arrange them slightly apart on a parchment paper-lined baking sheet.

Put a spoonful of onion-apple mixture on each triangle. Top with a sprinkle of shredded fontina cheese and thyme.

Bake until puffed and golden, about 15 minutes. Serve hot.

**Cook's Note:** Through step 3, up to 8 hours, chilled; or, up to 3 months, frozen (do not defrost before baking).

*Time: about 1 ½ hours; makes 32 pieces.*