

French Onion Bruschetta

8 oz baguette
2 cups julienned onion
2 TBSP butter
1 TBSP vegetable oil
1/4 cup sherry, marsala or madeira wine
1/2 TBSP (better than bouillon) roasted beef base
2 TBSP chopped fresh parsley
1/8 tsp freshly ground black pepper
1 cup shredded swiss cheese

Directions:

Add butter and oil to a large sauce pan over medium high heat.

Add the onions to the pan and saute until lightly browned - about 20 to 25 minutes stirring occasionally.

Add the wine to the pan reduce heat and cook for 2-3 minutes

Add the beef base, parsley and black pepper to the pan and stir.
Remove pan from the heat and let it cool.

Preheat oven to 425 degrees F

Slice baguette into 1/4 inch thick pieces and place on a sheet pan.
Spread onion mixture on each slice of bread and top with 1 TBSP of swiss cheese.

Bake for 5 minutes or until cheese is melted and bubbly,

Serve warm

Submitted by: Rosario Levinsky