

Bruschetta with Port-caramelized Onions, Blue Cheese & Walnuts

Toasted Bread for the Bruschetta

Ingredients:

1 loaf Country Bread with thick crust (about 10"X5"), ends discarded, sliced crosswise into ¼"-thick pieces
½ Garlic clove, peeled
EVO oil
Salt

Method:

Adjust oven rack to 4" from the broiler element and heat the broiler.
Place bread slices on aluminum foil-lined baking sheet.
Broil until bread is deep golden, 1 to 2 minutes.
Flip and repeat on the second side.
Lightly rub 1 side of each bread slice with garlic and brush with oil.
Season with salt to taste.

Bruscetta Toppings

Ingredients:

(1 recipe toasted bread as above.)
¼ cup extra-virgin Olive oil, plus extra for serving
1½ tsp unsalted Butter
1½ tsp Vegetable oil
1 lb Onions, sliced ¼" thick
½ tsp Light Brown Sugar
¼ tsp Salt
1 cup Port, preferably Ruby
8 oz mild Blue Cheese, crumbled (2 cups)
3 tbsp Milk
⅛ tsp Cayenne Pepper
Pepper
¼ cup Walnuts, toasted & finely chopped

Method:

Brush toasts with ¼ cup olive oil.
Heat butter and vegetable oil in 10" non-stick skillet over high heat; add onions, sugar and ¼ tsp salt and stir to coat.
Cook, stirring occasionally, until onions soften and begin to release some moisture, about 5 minutes. Reduce heat to medium; cook, stirring frequently, until onions are deeply browned and sticky, about 35 minutes.
(If onions are sizzling or scorching, reduce heat; if onions are not browning after 15 minutes, increase the heat.)
Stir in port and continue to cook until port reduces to glaze consistency, 4 to 6 minutes.
Using a fork, mash the blue cheese and milk together in medium bowl until smooth, spreadable consistency is formed.
Stir in cayenne, ¼ tsp black pepper and walnuts.
Divide blue cheese mixture evenly among the toasts and spread to edges.
Top with onions and distribute evenly over the surface of the cheese.
Sprinkle with black pepper to taste, drizzle with olive oil to taste.
Serve.