

# Caramelized Onion Jam and Goat Cheese Crostini (Slow Cooker)

*Slow Cooker Favorites - Vol 7*

## **Servings: 24**

*1 loaf baguette-style French bread  
non-stick cooking spray  
4 medium (4 cups) onions, thinly sliced  
1/3 cup red wine  
1/4 cup packed brown sugar  
4 cloves garlic, minced  
1 teaspoon salt  
4 ounces goat cheese (chevre), softened  
snipped fresh thyme OR oregano*

## **Preparation Time: 25 minutes**

### **Slow Cooker: 12 hours**

Preheat the oven to 400 degrees.

Lightly coat a 3-1/2- or 4-quart slow cooker with cooking spray.

In the slow cooker, combine the onions, vinegar, brown sugar, garlic and salt. Cover.

Cook on LOW for twelve to fourteen hours or HIGH for six to seven hours.

Slice the baguette loaf into twenty-four 1/2-inch slices. Place the slices on an ungreased baking sheet. Lightly coat the slices with nonstick cooking spray. Bake for 8 minutes or until lightly toasted.

Carefully open the lid. Spread the crostini with goat cheese. Using a slotted spoon, serve the caramelized onions onto the crostini coated with cheese. Sprinkle with thyme.

---

Per Serving (excluding unknown items): 19 Calories; trace Fat (1.6% calories from fat); trace Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 92mg Sodium. Exchanges: 1/2 Vegetable; 0 Other Carbohydrates.

