
Sweet Onion Tartlettes (Hot)

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The onion filling for these bite-size tarts may be made up to two days before you want to serve them. Just reheat the mixture over low heat one hour before serving and fill the pastry shells.

6 tablespoons unsalted butter

4 medium (about four cups packed) red onions, sliced very thinly

1/4 cup red wine

1/4 cup sherry vinegar or red wine vinegar

1/4 cup creme de cassis

salt (to taste)

freshly ground pepper (to taste)

4 dozen tartlette shells

In a large frying pan with a lid, melt the butter. Add the sliced onion and cover tightly. Allow the onions to cook ("sweat") over low heat until they are very soft but not brown.

Add the wine, vinegar and creme de cassis to the frying pan. Cook until most of the liquid has evaporated, about 20 minutes. Season with the salt and pepper.

Just before serving fill each tartlette shell with approximately one tablespoon of the onion mixture. Serve warm.

Yield: 48 tartlettes

Appetizers

Per Serving (excluding unknown items): 895 Calories; 70g Fat (71.0% calories from fat); 8g Protein; 56g Carbohydrate; 12g Dietary Fiber; 186mg Cholesterol; 67mg Sodium. Exchanges: 9 1/2 Vegetable; 14 Fat.