

Carra's Feast

WINERY

Caramelized Onion, Fresh Thyme, and Anchovy Baguettes

SERVES 8



INGREDIENTS:

- 4 TABLESPOONS OLIVE OIL
- 4 TABLESPOONS BUTTER (*softened for spreading on bread*)
- 3 RED ONIONS (*sliced thinly*)
- 2 TEASPOONS FRESH THYME LEAVES
- KOSHER SALT TO TASTE
- BLACK PEPPER TO TASTE
- 1 BAGUETTE
- SHAVINGS OF GRANA PADANO OR PARMIGIANO REGGIANO
- BLACK OLIVE SPREAD:
 - 2 CUPS GOOD QUALITY PITTED BLACK OLIVES
 - 2 TABLESPOONS TOMATO PASTE
 - 1 TABLESPOONS ANCHOVY PASTE

DIRECTIONS:

Preheat your oven to 450 degrees Fahrenheit. Puree the black olive spread together in the food processor until the mix is chunky and spreadable.

Heat olive oil in a large skillet over a medium heat. Add the onions, thyme, salt and pepper and caramelize slowly, stirring occasionally for about 20 minutes.

Halve the baguette horizontally and brush each side with the softened butter and black olive spread. Then place baguettes on a baking sheet and top them with the caramelized onions.

Bake the baguettes until they are crispy, about 15 minutes. Finish by topping them with the cheese shavings and serve while hot.