

Caramelized Onion and Blue Cheese Galette

Our neighbor, Melanie Hopp, made this for a party we held to welcome Kevin and Lindsay Champion to the neighborhood. I made it for the first time for the Eden Keepers who are the garden volunteers at the Unitarian Church in Charleston and it was well received.



Equipment:

- Dutch oven
- Rimless cookie sheet
- Pastry brush

Ingredients:

- 1/2 Pie crust (see vodka pie crust)
- 3 lb. onions
- 3 Tbsp. unsalted butter
- 1 1/2 cup white wine
- 1 tsp. Better than Bullion vegetable concentrate
- 1 cup warm water
- 1/4 cup sugar
- 1/2 cup crumbled blue cheese
- 1 egg
- 1 Tbsp. milk

Caramelized Onion and Blue Cheese Galette:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Make a half recipe of vodka pie dough, refrigerate		
	Peel 3 lb. of onions. Cut into rings and then cut in half	5	60
	Melt 3 Tbsp. butter in a Dutch oven over medium heat	1	
	Add onions and cook. Stir frequently.	15	
	Mix 1 tsp. vegetable bullion and 1 cup warm water to make stock	1	
	Add 1 1/2 cups wine, 1 cup stock, and 1/4 cup sugar	1	
	Cook, stirring frequently, until no liquid remains	25	
	Preheat oven to 350 degrees		
	Continue cooking until edges of onions start to brown	10	
	Remove pan from heat and allow to cool	5	
	Roll out pie dough to 12" diameter. Transfer to cookie sheet.	2	
	Spread onions in the middle. Leave a 2" border	2	
	Sprinkle 1/2 cup blue cheese over onions	1	
	Fold dough into the middle, overlapping every 3"	1	
	Separate egg yolk. Reserve white for other use.	1	
	Whisk egg yolk with 1 Tbsp. milk in a small bowl	1	
	Baste folded edges of pie crust with egg/milk mixture	1	
	Bake	30	
	Use broiler, if necessary, to brown crust. Keep careful watch to avoid burning	2	
	Cool before serving	30	
	Total	2 hr 14 min	