

recipe: ONION SOUFFLÉ

ingredients:

- 1 cup finely chopped **onion**, patted dry with a towel.
- 1 (8-ounce) package **cream cheese**, softened.
- $\frac{3}{4}$ cup grated **parmesan cheese**
- $\frac{1}{3}$ cup real **mayonnaise**
- 1 **egg**

directions:

Preheat oven to 425 ° F. In a bowl, mix the onion, cream cheese, parmesan, and mayonnaise, stirring well to blend. Spread mixture evenly into a lightly-oiled 8-by-8 inch pan. Bake for 15 minutes, or until golden brown on top. Cut into squares and top each serving with a teaspoon or so of Apricot Onion Jam, if desired.



recipe: APRICOT ONION JAM

ingredients:

- 1 $\frac{1}{2}$ cups **onion**, quartered lengthwise, thinly sliced
- 1 $\frac{1}{2}$ tablespoons **butter**
- 2 tablespoons + 2 teaspoons **sugar**
- $\frac{1}{4}$ teaspoon **salt**
- $\frac{1}{8}$ teaspoon **black pepper**
- pinch crushed **red pepper flakes**
- $\frac{1}{4}$ cup dry **white wine**
- 1 $\frac{3}{4}$ teaspoon **red wine vinegar**
- $\frac{1}{2}$ cup packed **dried apricots**, thinly sliced

directions:

In a heavy skillet, add the onion, butter, sugar, salt, pepper, and red pepper flakes. Cover and cook over low heat, stirring occasionally, until onion is soft, about 25 minutes. Add the wine, vinegar, and apricots. Simmer, uncovered, stirring occasionally, for 20-25 minutes until thick. Serve at room temperature. Makes 1 cup.

