

TARTINES OF ROQUEFORT WITH SHALLOT CRANBERRY CONFIT

INGREDIENTS

Shallot-Cranberry Confit

- 2 tbsp. unsalted butter
- 4 shallots, halved and thinly sliced
- 1 medium onion, halved and thinly sliced
- ½ cup dried cranberries, coarsely chopped
- 1 tsp. fresh thyme leaves
- 2 tsp. sugar
- 2 tbsp. sherry vinegar
- 1 tsp. lemon juice
- ¼ cup warm water
- ½ tsp. kosher salt

Tartines

- 1 French baguette, cut in ½-inch thick diagonal slices
- ¼ cup extra virgin olive oil
- ⅔ cup (5 ounces) Roquefort cheese, softened
- 1 tsp. fresh thyme leaves

PREPARATION

Preheat oven to 350° F.

Make confit: Melt butter in a medium sauté pan over medium heat. Add shallots, onions, cranberries and thyme. Cover and cook until shallots and onions are soft and beginning to caramelize, about 10 minutes. Stir in sugar. Continue to cook, covered, until shallots and onions have caramelized, about 10 more minutes. Add vinegar, lemon juice, warm water and salt. Cook, uncovered, stirring occasionally, until liquid has evaporated and mixture is golden brown (you may need to add more water to prevent onions from burning).

Bake crostini: Brush bread slices on one side with olive oil. Arrange on a sheet pan and cook until golden around the edges and crisp, about 10-15 minutes.

Assemble: Spread 2 teaspoons of Roquefort cheese over each baguette slice. Top each one with about 1 Tablespoon shallot cranberry confit. Garnish with thyme leaves. Serve immediately.

Makes 24 tartines.

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