

Caramelized Onion Toasts

- 2 tablespoons butter
- 1 onion, sliced
- 6 Kalamata olives, pitted and chopped
- 3 tablespoons pine nuts, toasted
- 4 slices artisan bread like sourdough, French or roasted garlic
- Olive oil
- 1/4 cup grated parmesan cheese

In a sauté pan, melt butter. Add onions and cook over medium-low heat until browned and soft, about 45 minutes. In the meantime, brush bread with olive oil and place on a cookie sheet. Bake at 400 degrees for about 10 minutes or until lightly toasted. Add olives and nuts to onions. Spread onto bread slices and top with parmesan cheese. Place back in oven until cheese is melted and slightly browned. Remove and drizzle with a little more olive oil. Serve immediately.