

## **Caramelized Onion Tart**

Makes 6 to 8 servings

### **Crust Ingredients:**

1 cup corn flour  
1¼ cups flour  
1 Tbsp sugar  
½ tsp sea salt  
1 cup salted butter  
¼ cup ice water

### **Instructions:**

Preheat oven to 350 F. In a food processor, add corn flour, flour, sugar, salt and butter. Process until just combined. Add ice water and pulse 2 to 3 times. Remove dough from the food processor. Press into a 10-inch tart pan. Bake the crust for 15 to 20 minutes, or until lightly browned. Do not shut the oven off.

### **Filling Ingredients:**

8 Tbsp salted butter, divided  
2 large Onions 52 yellow onions, cut in half and slice into half-moons  
2 large Granny Smith apples, thinly sliced  
1 Tbsp sugar  
2 cups sharp white cheddar cheese, grated

### **Instructions:**

Melt 4 Tbsp butter in a large skillet over medium-high. Add onions. When onions start to brown, lower heat to medium-low. Let onions caramelize for about 30 minutes, stirring occasionally. Remove onions to a bowl.

Add remaining 4 tbsp butter to the skillet. Add apples. Sprinkle apples with sugar. Saute over medium until apples are tender and brown, about 10 minutes. Layer onions then apples over the pre-baked crust. Top with cheddar cheese. Bake tart for 12 to 15 minutes, or until cheese is melted and the top is lightly brown. Slice into wedges. Serve warm or at room temperature.

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