

Savory Pumpkin Butter Tart



Ingredients:

1 sheet Puff Pastry (thawed according to package directions)

1 Large Onion (halved and thinly sliced with the grain)

3 tbsp Unsalted Butter

1/2 tsp Kosher Salt

2/3 cup Jackie's Pumpkin Butter Jam

1/3 cup Walnut Halves

1/3 cup Blue Cheese Crumbles

1 tbsp Thyme Leaves.

Instructions:

Preheat the oven to 400 degrees.

Roll out puff pastry until it measures about 12x18... form the edges so it has a raised border. Chill for 20-30 minutes.

While the pastry chills, caramelize the onions by melting the butter in a large skillet over medium-high heat. Add onions and kosher salt stir until onions soften and start to turn golden. Reduce heat to medium low and continue to cook and stir until onions are a deep golden color (about 20-30 minutes).

Spread pumpkin butter on chilled pastry and sprinkle with walnut halves.

Bake for 23 minutes or until pastry is golden brown and firm. Add caramelized onions and blue cheese while still warm.

Garnish with thyme leaves and cut to serve.

Jackie's Jams