

## **Rustic pear and sweet onion galette appetizer**

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### **Ingredients:**

2 large sweet onions, thinly sliced ( about 2 lbs)  
1 tablespoon butter or margarine, melted ( can use olive oil instead)  
¼ teaspoon salt  
¼ teaspoon freshly ground pepper  
½ package ( 15 oz) package refrigerated pie crust ( or make your own from scratch)  
2 firm Bosc pears, peeled and thinly sliced  
1 tablespoon all – purpose flour  
½ cup coarsely chopped pecans  
3 ounces crumbled Roquefort cheese or blue cheese  
1 large egg lightly beaten

### **Instructions:**

Cook onion in butter/olive oil in a large skillet over medium-low heat, 30-35 minutes, or until the onions are caramelized, stirring often. Stir in salt and pepper; set aside.

Unfold pie crust (or homemade), and roll into a 14 inch circle on a lightly floured surface. Transfer onto a parchment paper lined flat baking sheet.

Combine pear slices and flour, toss gently to coat (helps them thicken and not stick to the bottom of dough).

Spread ¾ of onion mixture over the piecrust, leaving approximately four inch border around the edges (to fold over later). Arrange pear slices over onion; top with remaining onion, pecans, and cheese/ Fold over the left over four inch border dough, pressing gently on the edges to seal, so the mixture want seep out. It should look rustic and homemade!!! Brush the dough with the beaten egg.

Cover the edges with aluminum foil strips to prevent excessive browning. Bake at 425 degrees for 24- 25 minutes or until golden brown. Cook on baking sheet or a wire cooling rack for five minutes. Can be served warm or room temperature.