

Featured Recipe

CAMELIZED BALSAMIC ONION & GRUYERE PIZZA

To pair with
2017 LONGORIA GRENACHE

By Diana Longoria,
adapted from *Just A Taste*

www.justataste.com

Serves 2 people



Ingredients

FOR CAMELIZED BALSAMIC ONIONS:

2 TEASPOONS OLIVE OIL
2 MEDIUM WHITE ONIONS, THINLY SLICED
2 TEASPOONS KOSHER SALT
½ TEASPOON FRESH BLACK PEPPER
¼ CUP SUGAR
⅓ CUP BALSAMIC VINEGAR

FOR PIZZA:

2 TABLESPOONS OLIVE OIL
2 GARLIC CLOVES, MINCED
2 CUPS SHREDDED GRUYERE CHEESE
BOBOLI 12" PIZZA CRUST
CHOPPED CHIVES, FOR GARNISH

Method

Prepare the onions. Heat the olive oil in a large skillet over medium heat until hot. Add the onions, salt and pepper and cook, stirring occasionally until the onions are soft.

Add the sugar and reduce the heat to medium-low. Cook the onions, stirring frequently for approximately 10 minutes.

Add the balsamic vinegar and reduce the heat to low. Continue cooking the onions, stirring occasionally for approximately 1 hour until they are very soft and dry.

Preheat the oven to 450°F.

Put the 12" Boboli pizza crust on a cookie sheet.

Combine the olive oil and garlic and brush it over the pizza crust, leaving a ½-inch border along the edges. Top with half of the gruyere cheese, then sprinkle on the prepared balsamic onions and top with the remaining half of the gruyere.

Bake pizza for 10 to 12 minutes until golden brown.

Garnish with chopped chives, sprinkle with a bit of parmesan, if desired, slice and serve.

Serve with a simple green salad and the 2017 Longoria Grenache. The pairing is beautiful and the pizza is so easy to make. Enjoy!