

French Onion Wonton Bites

INGREDIENTS:

12 small wonton wrappers
2 large yellow onions, sliced thinly
2 teaspoons granulated sugar
1.5 teaspoons fresh thyme, chopped
2 tablespoons butter
1/2 cup beef broth
1 tablespoon Worcestershire sauce
1 cup fontina cheese, grated
salt and pepper

DIRECTIONS:

Preheat oven to 400 degrees.

In a skillet preheated to medium heat, melt butter. Place onions into skillet and cook for a few minutes. Add salt, pepper, sugar, Worcestershire sauce, and thyme. Stir and cook for another couple of minutes. Add beef broth and cook until onions are golden brown about 20 minutes. Make sure to stir occasionally to keep the onions from burning.

Spray a mini-muffin tin with non-stick cooking spray. Gently place a wonton wrapper into each hole. Spoon about a tablespoon of the onion mixture into each wonton. Top with fontina and bake for about 10 minutes or until golden brown. Garnish with more thyme.

YIELD: 12 WONTON BITES