

Crostini with Caramelized Onions, Roasted Eggplant, and Cracked Green Olives

Serves

8

Ingredients

1 long loaf of Italian bread, cut into 1/4 inch slices

1 large sweet Spanish onion, cut into 1/4" rounds

1 small eggplant, cut into bite sized pieces

1/2 cup of Italian cracked green olives

Extra virgin olive oil

Salt and fresh ground black pepper

Preparation Instructions

Cut the bread into 1/4 in slices. Brush with olive oil and toast in oven until golden. In a sauté pan, cook the onions until caramelized and golden brown. Cook the eggplant until soft in the olive oil. Add the chopped olives than put all together in a bowl. Top each piece of the bread with the mix and serve.

For larger servings of onions, place on 1/4" baking sheet and brush both sides of the onion with extra virgin olive oil. Caramelize in a 350 oven for about 30 minutes or until brown.

For the larger groups, we can put product in a food processor, pulse to semi-soft consistency and put into a piping bag and pipe on the bread.