

# **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.