

Caramelized Pickled Maui Onion Tart

- 1 16-ounce jar Maui Preserved Pickled Onions (or substitute your favorite brand of pickled onions)
- 1 large Maui onion, halved, then sliced into ½-inch thick half-circles
- 1-2 cloves garlic
- 1 sheet frozen puff pastry (thawed)
- Olive oil

Special equipment: garlic press (if you don't have one, you can mince the garlic instead); 12" rectangular tart pan (and if you don't have one of these, you can go free-form)

Drain the pickled onions, rinse briefly in cold water and pat dry. Slice into ½-inch thick pieces across the grain. Some pieces may still have a bit of hard onion root core attached; toss that out. Set the sliced onions aside.

Heat olive oil in a heavy pan and begin to caramelize the fresh Maui onion slices.

When the onions are limp and roughly the same color as the pickled onions—a latté-colored pale brown—add the pickled onions to the pan and continue to caramelize the whole lot.

When the onions are done cooking, remove from the pot and let cool. Use the garlic press to crush the garlic cloves and mix into the onions while they are still hot. While the onions are cooling down, you can pre-heat the oven to 350° and prepare your tart pan. Lay the puff pastry into a greased tart pan—you might need to roll the pastry dough out a bit first so that it can drape fully over the entire pan. Fold any excess dough in on itself to create a thick edge. It's OK if the short ends are left open. The great thing about this is that it doesn't have to look perfectly precise!

Spread the cooled onion-garlic mixture into the prepared tart pan. Bake for about 15 minutes, or until the pastry begins to puff up and turn golden brown. Cut into wedges. Better served hot or warm, but not half bad completely cooled either.