

## ***Baked Goat Cheese with Sortie***

- 2 oz. Olive Oil
- 5 cups Sliced Spanish onions
- Garlic cloves
- 1 tsp. Sea salt or kosher
- ½ tsp. Black pepper, ground
- 28 oz. Plum tomatoes, chopped with juice (fresh or canned)
- 1 tsp. Herbs du Provence
- 1 tsp. Honey/Aguave nectar (optional)
- 2 oz. Salted butter
- 2 oz. Extra virgin olive oil
- Garlic cloves, minced
- Baguette
- 2 tsp. Herbs du Provence

Cut onions in half through the core end. Place cut side down and remove the core and slice into ¼" thick pieces. Finely chop garlic cloves.

In a 2 qt. heavy saucepan add olive oil and heat over medium heat. Add onions and stir every 5 minutes.

Steam should build up and sweat onions. Liquid should build in the bottom of the pot. If onions are dry, add a bit of water and cover to build up steam. Add garlic and sea salt. Lower the heat and cook for 40 minutes or until the liquid is syrupy.

Onions should have a golden tone to them. Add tomatoes and herbs. Cook over medium heat until the sauce thickens.

Adjust seasonings to taste and let cool. Sauce should have just a hint of sweetness, which will be the perfect fit for the slightly acidic goat cheese. Splash the dish with a bit of olive oil, if desired.

Place in a 350-degree oven and bake for 15 minutes. If you find a good hand-made goat cheese, buy it!

The cheese should just hold its shape after baking and offer no resistance when cut with a spoon. Factory made cheeses are very stiff and solid before and after baking.

Baked Bread: Melt butter, olive oil and garlic together. Split baguette and spread with the mixture.

Sprinkle on herbs and toast in oven for 8 minutes. Olives are a great addition.