

# CARAMELIZED BOURBON + THYME ONION BRIE BITES

## Ingredients

- 1 large white or yellow onion
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 teaspoon kosher salt
- 1/2 teaspoon cracked black pepper
- 1 tablespoon fresh thyme leaves
- 2 tablespoons bourbon
- 1 tablespoon brown sugar
- Frozen mini phyllo cups
- 4 ounces Brie, room temperature

## Directions

1. Peel onion and then slice into thin rings.
2. Heat olive oil and butter in a large skillet over medium heat.
3. Add onion to the skillet along with salt, pepper, and thyme.
4. Sauté for 20 minutes until onions are browned and caramelized.
5. Add bourbon and brown sugar to the onions and reduce the bourbon slightly.
6. Once bourbon has cooked out for a couple of minutes and brown sugar has melted, turn off the heat. Let the onions cool before assembling the phyllo cups.
7. Preheat oven to 350F.
8. Dollop a small spoonful of Brie in each phyllo cup followed by a teaspoon of the caramelized onions.
9. Bake for 10 minutes until cheese is bubbly.
10. Serve immediately or at room temperature.

Serves 12

Source: *Modern Cajun Cooking* (Chatagnier)