

CARMELIZED ONION AND SOUR CREAM SPREAD

Prepared by: Laura Lutz, June 2019

Serves: 6-8

Source: Bon Appetit magazine, September 1999 Issue

- 3 tablespoons plus 1/3 cup olive oil
- 1 large red onion, thinly sliced
- 1 large red bell pepper, thinly sliced
- 1/2 fennel bulb, cored, thinly sliced
- 2 teaspoons herbes de Provence
- 1 teaspoon sugar
- 8 garlic cloves, finely chopped
- 1/3 cup sour cream
- 1 tablespoon drained capers
- 18 4x1 1/2x1/4-inch slices olive bread

Heat 3 tablespoons oil in heavy large skillet over medium heat. Add onion and next 4 ingredients. Cover; cook until vegetables release their juices, stirring occasionally, about 12 minutes. Uncover; sauté until juices evaporate, about 10 minutes. Add garlic; cook until vegetables are very tender and just beginning to brown, about 12 minutes longer. Cool completely.

Puree vegetable mixture and sour cream in processor until almost smooth. Season generously with salt and pepper. Transfer to bowl. Sprinkle with capers.

Preheat broiler. Arrange bread slices on baking sheet. Brush both sides of bread slices with 1/3 cup oil. Toast about 2 minutes per side. Cool. Serve with spread.

