

Alsatian Tart

This French onion tart is a wonderful party dish that appeals to a diverse crowd. It is great cut into tiny bites to serve with chilled white wine before an elaborate meal, or as slices served with cold beer for the big game.

Makes 1 (10x12 inch) tart

2 tablespoons olive oil
1 large onion, thinly sliced
½ teaspoon salt
½ teaspoon freshly ground black pepper
2 tablespoon white wine
1 sheet frozen puff pastry, thawed
½ cup (4 ounces) crème fraîche
8 slices par-cooked bacon, chopped (about ¾ cup) (recipe follows)
¼ cup shredded Gruyere cheese
¼ cup shredded white Cheddar cheese
Egg wash made with 1 egg yolk blended with 1 teaspoon of milk or water

Preheat oven to 400°F. Heat the olive oil in a large skillet over medium heat. Add the onions and cook, stirring occasionally, until they are soft and golden brown, about 15 minutes. Add the wine and stir gently to dissolve any flavorful brown bits from the bottom of the skillet. Simmer until the wine is evaporated, about 2 minutes. Remove the skillet from heat.

Line a baking sheet with parchment paper.

Roll out the puff pastry on a lightly floured surface into a 10x12 inch rectangle. Transfer the dough to the prepared baking sheet. Spread crème fraîche evenly over the dough, leaving a 1-inch space around the edge. Sprinkle evenly with the crumbled bacon and onions. Top with the shredded cheeses. Fold the exposed edges of the dough over the tart filling to form a 1-inch border. Gently press the corners to help seal the edges into place. Brush the exposed crust with the prepared egg wash.

Bake the tart until the crust is golden brown and the bacon is crisp, 20-25 minutes. Cut into 6-8 slices and serve hot.

Par-cooked Bacon:

Place two layers of paper towels on a microwave-safe plate. Lay desired amount of bacon in a single layer on top of paper towels and cover with 2 additional paper towels. Microwave bacon for 2-2½ minutes, or 30 seconds per slice.

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