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CAMELIZED ONION & SHRIMP BRUSCHETTA

Final Lifestyle

Ingredients

½ cup golden raisins
2 TBS canola oil
4 cups chopped yellow onions
2 TBS capers, rinsed and chopped
2 TBS minced fresh dill
½ TSP freshly ground pepper
¼ TSP salt
24 thin slices baguette, toasted
24 peeled and deveined cooked shrimp (26-30 per pound)

Instructions

1. Place raisins in a small bowl and cover with boiling water; set aside for 30 minutes.
2. Meanwhile, heat oil in a large skillet over medium heat. Add onions and cook, stirring often, until the onions are softened and beginning to color, 5 to 10 minutes. Cover, reduce heat to medium-low, and continue cooking, stirring occasionally, until the onions are golden brown, 15 to 25 minutes more.
3. Drain and chop the raisins; add to the onions along with capers, dill, pepper and salt. Cook uncovered, stirring, for 5 minutes. Transfer to a bowl and let cool for at least 30 minutes.
4. Top each slice of bread with 1 TBS onion spread and 1 shrimp.

Portion-Per-Serving Information: (Yields 12 servings):

1 serving = 2 bruschettas, 2 TBS spread, 2 shrimp = 1 G, ½ FT