

Salt and Serenity

Brie and Apple Crostini with Onion Jam

Adapted from the Founding Farmer's Cookbook (Nevin Martell)

- 1 ½ teaspoons fruit pectin
- 1 ½ teaspoon warm water
- 1 Tablespoon unsalted butter
- 6 cups thinly sliced yellow onions (about 3 large onions)
- ½ cup white wine vinegar
- 1 cup white sugar
- 2 teaspoons chopped fresh thyme
- 1 bay leaf
- 2 teaspoons kosher salt

- 1 Honeycrisp or Granny Smith apple
- 4 ounces ripe Brie cheese
- 1 Ciabatta bread or baguette, sliced

Mix the fruit pectin with the warm water in a small bowl and set it aside to bloom.

Melt butter in a large saucepan over medium heat. Add onions and cook until they are golden brown, soft and translucent, 15-20 minutes. Add vinegar, sugar, thyme, bay leaf and salt. Decrease heat to low, stir in bloomed pectin. Simmer for 15-20 more minutes, stirring occasionally, until the liquid thickens and coats the back of a spoon.

Transfer to a small Mason jar and let cool.

Toast bread on both sides, until golden brown. You can do this on a BBQ or in the oven, under the broiler.

Thinly slice Brie and apple. Lay slices of Brie on toasted bread. Top with thinly sliced apples. Spoon some of the onion jam over top. Serve crostini.

Note: Leftover onion jam keeps well in the fridge for a week. It is delicious in grilled cheese sandwiches, on toast with goat cheese and as a pizza topping.