

Jazz in the Kitchen

Pear, Caramelized Onion, and Gorgonzola Puff Pastry Bites

Adapted from Recipe Girl, May 2006: [Pear and Blue Cheese Pastry Triangles](#)

Ingredients:

4 large sweet yellow onions, sliced as thinly as possible
3 tablespoons butter
1 tablespoon olive oil
1/4 cup balsamic vinegar
salt and pepper to taste
2 firm ripe pears
1 box puff pastry (2 sheets) thawed at room temperature
4-7 ounces of crumbled Gorgonzola cheese
honey to drizzle over top of pastries

Directions:

1. Heat butter and olive oil in a large skillet (12 inches if possible, or two smaller pans. When hot, add the onions and toss with tongs to coat evenly with oil and butter. Let onions cook until golden brown, tossing occasionally so they don't burn, roughly 30 minutes.
2. Heat oven to 375. When the onions are uniformly golden, add 1/4 cup balsamic vinegar and stir. Allow to cook for another 10 minutes, letting the onions absorb the vinegar as it reduces. Season onions to taste with salt and pepper. Remove from heat to cool.
3. While the onions finish cooking, slice the pears thinly, remove cores and stems. Roughly chop.
4. Unfold the puff pastry onto cookie sheets covered with parchment paper. Use fingers or a rolling pin to smooth out creases. Cut the pastry sheets into rectangles (roughly 2 inches x 3 inches) with a pizza or pastry cutter, or sharp knife. There should be roughly 18 pieces per sheet. Separate the pieces slightly.
5. Top each piece with a couple of pieces of pear, a heap of onions, and some Gorgonzola crumbles. Bake for roughly 25 minutes, or until pastry is golden brown.
6. Drizzle pastry bites with honey and serve warm. Enjoy!