

Rustic Caramelized Onion Tart

Adapted from *Spread a Little Joy*

1 large onion, thinly sliced
8 slices bacon, chopped
1 ready-to-use refrigerator pie crust (1/2 of 15 oz. package)
1 8 oz. package cream cheese (I used 1/3 less fat with no obvious problems), softened
1/4 cup sour cream (again, used the lowfat version)
1/2 cup shredded Swiss cheese (I used a fancy block of Gruyere de Comte; I'm sure Swiss would be fine)

1) Cook onions and bacon in skillet on medium-high heat 10 to 12 minutes or until onions are tender, stirring frequently.

2) Heat oven to 400 degrees. Unroll pie crust on baking sheet. Mix cream cheese and sour cream; spread onto crust. Spoon onion mixture onto center of crust, leaving two-inch border. Sprinkle with cheese. Fold border over filling, leaving opening in center and pleating crust as necessary to fit.

3) Bake 12 to 15 minutes or until crust is lightly browned. Cool slightly.

Posted at <http://hopefulblog.blogspot.com/2011/10/dinner-tonight-rustic-carmelized-onion.html> -
October 28, 2011