

RECIPE



Getting Ready for the Super Bowl

Onion Spread with Fresh Thyme (adapted from Martha)

Ingredients

- 3 tablespoons olive oil
- 4 small to medium size onions, chopped
- 1 ½ shallots, finely chopped
- 3 sprigs fresh thyme and ½ cup fresh thyme leaves
- 2 tablespoons balsamic vinegar
- 2 tablespoons Worcestershire sauce
- Coarse salt and freshly ground black pepper
- 1 (8-ounce) package cream cheese, softened
- ½ cup Crème Fraiche
- 2 tablespoons mayonnaise
- ¾ teaspoon celery seed
- 1 package of good quality crackers, e.g Sea Salt and Olive Oil "Z" crackers

Heat oil in heavy-bottom pan. Add onions, shallots, and sprigs of thyme. Let this cook until onions are very soft and caramel in color, stir often...being sure not to let onions burn... about 45 minutes.

Add vinegar and Worcestershire sauce and cook until slightly thickened, about 10 minutes. Season with salt and pepper; remove from heat and let cool to room temperature.

Meanwhile, with an electric mixer whisk together cream cheese, crème fraiche, and mayonnaise until fluffy. Add cooled onions and celery seeds; stir to combine. Transfer to refrigerator to chill at least 2 hours. To serve put a dollop of onion spread on each cracker and top with a few, fresh, thyme leaves.

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