

## **“Pizza” With Caramelized Onions And Gorgonzola**

The beauty of this very tasty appetizer is using tortillas for a “pizza” crust. Don’t be put off by the use of Gorgonzola; the sweetness of the caramelized onions and the cheese go so well together! Trust me, this is a hit whenever I serve it.

Makes 32 Appetizers

2 lbs. onions, chopped

2 Tbsp. butter or EVO

2 Tbsp. brown sugar

½ tsp. salt

½ tsp. freshly ground black pepper

4 flour tortillas (approx. 10” diameter), thicker tortillas like Que Pasa are better than thin ones

½ - ¾ lb. Gorgonzola (mild not picante)

1/3 cup finely grated Parmigiano Reggiano

1 Tbsp. chopped fresh rosemary

¼ cup thinly sliced fresh basil (leaves rolled up together, sliced very thinly, aka chiffonade)

### **Make the Caramelized Onions:**

Cook the onions in butter in a large skillet for about 10 minutes or until wilted. Sprinkle with the sugar, salt & pepper & continue to cook for 20 – 30 minutes until browned & very tender. Cool. Note: the onions can be done the day before.

Preheat the oven to 375F.

Place tortillas in the oven in a single layer, directly on the oven racks until crispy & lightly browned, 4 – 6 minutes. Remove from oven & place tortillas on rimmed baking sheets in a single layer. Spread them with the onions & dot with the Gorgonzola. Sprinkle with the Parmigiano & rosemary. Bake 8 – 10 minutes until cheese melts. Remove from the oven and sprinkle with the basil. Cool for a couple of minutes.

Cut each tortilla into 8 wedges. Enjoy!