

**Recipe Name: Goat Cheese, Asparagus & Caramelized Onion Bruschetta**

*From The Kitchen Of:* Chef Randy, Destiny Catering & Concessions



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*Ingredients:*

Loaf of ciabatta bread or French baguette  
8 oz. goat cheese  
¼ cup half and half or heavy cream  
One large red or white onion  
2 T butter  
One bunch of fresh asparagus  
2 T water  
½ cup olive oil, divided  
Two cloves of garlic, smashed  
Salt and pepper to taste  
Balsamic vinegar (optional)



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*Directions:*

In a bowl, mix goat cheese and half and half or heavy cream together until smooth and creamy. Set aside.

Peel and thinly slice onions. Heat 1½ tablespoons of the olive oil and the 2 tablespoons butter over medium high heat in a sauté pan until just bubbling. Add onions, turning heat down to medium low. Add salt and pepper to taste. Stir onions occasionally until onions become caramelized (approx. 7-10 minutes). Remove from heat and set aside.

Trim off woody base end of asparagus spears; discard ends. Rinse trimmed asparagus under cool running water in a colander, pat dry with paper towels. Cut asparagus into 2-3" pieces. Heat 1½ tablespoons olive oil over medium heat in a pan, add asparagus pieces, sprinkle with salt and pepper to taste. Toss (or stir) asparagus pieces frequently to prevent over-browning, approximately 4 minutes, then add about 2 tablespoons of water into the pan and toss/stir for another two minutes until asparagus pieces are tender (but not mushy). (Optional: You may substitute one tablespoon balsamic vinegar for one of the tablespoons of water.) Remove asparagus from pan with slotted spoon, set aside.

Cut bread into ½" thick diagonal pieces. In a separate bowl, mix together ¼ cup of olive oil with the smashed garlic. Lightly brush one side of bread pieces with olive oil/garlic mixture. Place bread slices, garlic side down first, on hot grill or griddle pan and lightly toast; flip and lightly toast other side of bread (about 3 minutes per side). (Bread can be toasted on sheet tray in 350 degree oven for approximately 4 minutes, if desired, without turning.)

Spread garlic and oil side of toasted bread pieces with a small amount of the goat cheese mixture. For each piece of toast, add some caramelized onions and 3 or 4 of the asparagus pieces on top of goat cheese mixture. Drizzle top with balsamic vinegar (optional).