

# Caramelized Onions & Bleu Cheese

**1 lb sweet onions, julienne**  
**2 T grapeseed oil**  
**2 tsp sugar**  
**1 T butter**  
**salt & pepper, to taste**  
**1/2 c crumbled bleu cheese, room temperature**  
**2 T heavy cream**  
**fresh thyme, to taste**

Heat grapeseed oil in a sauce pan over medium high heat. Add the julienne onions and sauté until the onions begin to caramelize. Season with salt and add the sugar. Turn the heat down to a simmer and add the butter. Cook low and slow until the onions are tender and golden brown in color. Remove from the heat and allow to cool.

In a bowl, combine the bleu cheese, heavy cream and fresh thyme. Stir until smooth. Spread the bleu cheese on toasted bread or a small endive leaf and top with caramelized onions.

*Recipe by Garden Chef Christina Curry*



ATLANTA BOTANICAL GARDEN