

Savory Blueberry & Onion Jam on Crostini with Goat Cheese

Makes 1 1/3 cups

1 T	Olive oil
1	Medium sweet onion, sliced thinly
1/2 tsp	Fresh thyme leaves
2 T	White wine vinegar
1/4 cup	Light brown sugar
2 cups	Blueberries
1/4 cup	Water
1/2 tsp	Sea salt
1/2 tsp	Black pepper
8 oz	Goat cheese softened
12-14 oz	Heavy whipping cream
1	French baguette, sliced into 1/2 inch rounds
2-3 T	Olive oil

In a deep skillet, heat oil over medium heat. Add onions and thyme. Reduce heat to medium-low. Cook until onion is soft and starts to caramelize, stirring frequently, about 10 to 15 minutes. Stir in vinegar and sugar. Increase heat to medium. Add blueberries. Stir until they begin to pop. Add water, salt and pepper. Simmer until thickened, about 2 minutes. Remove from heat. Let cool. Chill; store in refrigerator in air tight container up to 7 days.

Goat Cheese

Mix goat cheese and cream into spreadable consistency.

Crostini

Brush baguette slices with olive oil. Sprinkle a little sea salt on top. Bake at 400 degrees for about 5-8 minutes just until golden. Let cool. Spread cream cheese on each and top with a spoonful of jam.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Amanda Manning