

Serve as an Hors d'Oeuvre, or as a salad course, over lightly-dressed mixed baby greens.

Prep: 20 mins

Bake: 4 mins

Keep Warm Until Service

INGREDIENTS

- 3 strips of bacon (Wright's is a good grocery store brand) or pre-cooked bacon, or pre-cooked (bagged) bacon pieces usually for topping salads
- 1 sweet onion (baseball size)
- 2 TBS olive oil
- water, as needed
- fresh thyme
(or dried, see instructions)
- 1/6 of a package of phyllo pastry, thawed. (CUT WHILE FROZEN; re-wrap the rest and return to freezer quickly. (or individual pre-made shells)
- 1/2 stick butter, melted
- 2 oz of cheese of your choice (optional)
Cheeses that go well with this are Cream Cheese, Chevre, Blue Cheese, Feta ...
- OPTIONAL:
 - Salad greens (Mixed Baby Greens)
 - Balsamic glaze or vinaigrette

NOTE:

DO NOT PREHEAT OVEN!

BACON STRIPS

1. Lay 3 bacon strips on a sheet pan. Place in a cold oven, and turn it on to 400°F Set a timer for 20 minutes. Then turn each strip over, and cook for another 15-20 minutes.
2. While bacon is cooking, make the onion confit.
3. Allow bacon to cool at room temperature.

ONION CONFIT

4. Trim, peel and slice the onion into 1/4 inch half-circles "mezzaluna". (like making onion rings, but cut in half)
5. Warm a skillet, and when a few drops of water sizzle on the surface, add the olive oil and the sliced onions.
6. If using dried thyme, add it at this step. Add salt to taste.
7. Cook over smallest burner, set to very low, stirring frequently, until golden and very soft.
8. If it looks like the onion is browning unevenly or too quickly, add a couple TBS of water to the pan and stir well, as you continue cooking.

PHYLLO PASTRY

9. Unroll phyllo and cut into squares. This pastry is very thin and will dry out quickly, so work fast but be gentle!
10. Overlap squares on a sheet pan to form a star, brushing each layer with melted butter. You can also do this in a muffin tin to form it into a cup.
11. Bake in 375°F oven for 3-5 min.
12. Set aside to cool, but don't remove from the pan yet...
13. JUST BEFORE PLATING: Turn off the oven. Dice the bacon into small pieces. If the onion is long and stringy, cut it into smaller pieces.
14. Add cheese to pastry if using
15. Top with bacon-onion mixture and pop into the oven to soften the cheese with residual heat.

PLATING

16. If using salad greens, arrange on the plate and dress lightly with balsamic glaze or balsamic vinaigrette.
17. Place the warmed pastry on top of the salad (if using) or directly on the plate.
18. Garnish with a bit of fresh thyme, if available, and if you like, a drizzle of the balsamic glaze (even if not on a salad!)