



Carmelized Onion and Gouda Tortillas

ingredients

- 1 Medium white onion, peeled
- 2 Tbsp. Butter
- 1 Tbsp. Brown Sugar
- 1 tsp. white wine vinegar
- ¼ tsp. Salt
- 8 - (9-10 inch) flour tortillas
- 8 oz. Smoked gouda cheese, grated
- 1 cup Chopped flat leaf parsley

directions

- Slice onions into quarter inch strips.
- Sauté in butter, stirring constantly, for 15 minutes over medium-high heat in a 10-inch skillet.
- Add sugar, vinegar, & salt and continue to sauté until most of the moisture has evaporated and onions are browned but not mushy.
- Wipe skillet dry with a paper towel.
- Lay 4 tortillas on counter and spread 1/3 cup of cheese over each.
- Spread 1/2 cup onion mixture over cheese, sprinkle a little parsley and another 1/3 cup of cheese over top.
- Slide one of the cheese-covered tortillas into a 10-inch skillet* over medium heat.

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- Place one of the remaining tortillas on top.
- Press down with a large spatula to remove any air pockets.
- Cover and cook 1 to 2 minutes, checking frequently until bottom of tortilla is crisp and browned.
- Turn over, cover and cook 1 to 2 minutes more, or until lightly browned.
- Repeat this process for remaining tortillas.
- Top with parsley.
- Cut into wedges and serve.

*** Instead of a skillet, a tortilla maker also works.**