







Onion Tarts

Disney's Grand Floridian Resort & Spa
Garden View Lounge

Ingredients

-  4 tbsp. Butter
-  1¼ lbs. Yellow Onions, thinly sliced
-  2 tbsp. Sugar
-  2 Eggs, well beaten
-  2 tbsp. Heavy Cream
-  1 tsp Salt

Directions

1. Heat butter in a sauté pan until melted. Add onions and sauté over a medium heat until they are a golden caramel brown color.
2. Add sugar halfway through cooking process.
3. Remove from heat and chill until cool.
4. While onions cool, beat the eggs with heavy cream and add salt.
5. Combine egg mixture with onions.
6. Divide onion mixture between tart shells, filling them so that they are slightly rounded in the center.
7. Bake at 350 F for 15 minutes.



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