



CRACKER
BARREL

TRISCUIT & CRACKER BARREL Caramelized Onion Cranberry Bites



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Prep Time: 25 min Total Time: 25 min Makes 6 servings, 6 topped crackers (88 g) each.

Ingredients

36 Triscuit Cracked Pepper & Olive Oil Crackers

6 Cracker Barrel Marble Thick Cut Cheese Slices, each cut into 6 pieces

1 Tbsp. butter

1 cup slivered onions

¼ cup water

1 tsp. brown sugar

⅛ tsp. dried thyme leaves

½ cup whole berry cranberry sauce

Nutrition Information per Serving: 270 Calories, 13 g Total Fat, 7 g Saturated Fat, 30 mg Cholesterol, 300 mg Sodium, 31 g Total Carbohydrate, 4 g Dietary Fiber, 9 g Total Sugars, 10 g Protein, 17 %DV Calcium, 8 %DV Iron, 6 %DV Potassium

Preparation

Heat oven to 375°F.

Melt butter in small nonstick skillet over medium heat. Add onions; stir to evenly coat onions with butter.

Add water, sugar and thyme; stir. Cover; cook 10 min. or until onions are tender and lightly browned, stirring occasionally. Remove skillet from heat. Set aside.

Place crackers in single layer on baking sheet; top with cheese.

Bake 5 min. or until cheese is melted.

Top with onions and cranberry sauce.

Tips

Special Extra

Garnish with fresh watercress or pea shoots before serving.

Make-Ahead

The onion mixture can be cooked ahead of time. Cool, then refrigerate up to 3 days. When ready to serve, heat oven to 375°F. Top crackers with cheese, then onion mixture. Bake 5 min. or until cheese is melted and onion mixture is heated through. Top with cranberry sauce before serving.

How to Sliver Onions

Use a chef's knife to cut 1 onion vertically in half. Place 1 onion half, cut side down, on work surface, then cut the onion crosswise into thin slices.

