

Pull-Apart French Onion Bread



Ingredients

- 1 (12-oz.) baguette or sourdough loaf (or see the recipe below to make your own artisan loaf)
- 1 (13-oz.) jar onion jam (such as Stonewall Kitchen Roasted Garlic Onion Jam) or see the recipe below
- 2 tablespoons unsalted butter
- 2 tablespoons chopped fresh thyme, plus leaves for garnish
- 1 tablespoon sherry vinegar
- 1 teaspoon grated garlic (from 2 garlic cloves)
- 1 teaspoon black pepper, plus more for sprinkling
- $\frac{3}{4}$ teaspoon kosher salt
- 5 ounces Gruyère or swiss cheese, shredded (about 1 $\frac{1}{4}$ cups), divided

Instructions

1. Preheat oven to 425°F. Using a serrated knife, slice the baguette crosswise at 1/2-inch intervals, cutting to within 1/4 inch of the bottom of the baguette (being sure not to cut all the way through). Place sliced baguette on a rimmed baking sheet; set aside.
Heat jam, butter, thyme, vinegar, garlic, pepper, and salt in a small saucepan over medium, stirring constantly, until butter is melted, about 3 minutes. (Makes 1 1/4 cups.)
2. Using a small spoon or small offset spatula, coat the inside of each baguette slice with jam mixture. Stuff 1 cup of the cheese evenly in between slices. Sprinkle the top of the baguette with the remaining 1/4 cup of cheese.
3. Bake in preheated oven until cheese is melted and browned in spots, about 7 minutes. Place on a serving platter. Sprinkle lightly with pepper; garnish with thyme.

Easy Artisan Bread

Ingredients

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon yeast
- 1.5 cups warm water

Instructions

1. In a bowl, stir the flour, salt, yeast, and water until combined. The dough should look dry and wooly - if it looks wet and sticky instead stir in an additional 1/4 cup of flour. Cover with plastic wrap and rest at room temperature for 8-24 hours.
2. Turn the dough out onto a well-floured surface and form a ball. (Place on parchment paper if desired.)
3. Rest for 30 minutes. Meanwhile, place an oven-safe baking dish with high sides into the oven and preheat to 450 degrees.
4. Slash an "X" on top of the bread. Carefully transfer to the baking dish and cover. (If using parchment paper, you can pick up the edges of the paper and transfer the dough and the paper together into the baking dish.)
5. Bake covered for 30 minutes. Uncover and bake for about 15 more minutes until golden brown.
6. Let cool before slicing.

Caramelized Onion Jam

Ingredients

- 1/4 cup extra-virgin olive oil
- 3 large sweet onions, cut into 1/4-inch dice
- 2 parsley sprigs
- 2 bay leaves
- 1 rosemary sprig
- 1 cup sugar
- 3/4 cup white balsamic vinegar
- Salt

Instructions

1. In a large pot, heat the olive oil until shimmering. Add the onions and cook over moderately high heat, stirring occasionally, until golden brown, about 15 minutes.
2. Tie the parsley, bay leaves, and rosemary together with kitchen twine. Add the herb bundle to the diced onions and cook over low heat, stirring a few times, until fragrant, about 3 minutes. Sprinkle the sugar over the onions and cook, without stirring, until the sugar melts, about 5 minutes. Increase the heat to high and cook, without stirring, until amber-brown caramel forms, about 6 minutes. Stir in the white balsamic vinegar and simmer over low heat, stirring a few times, until the jam is thick, about 5 minutes. Discard the herb bundle. Season the jam with salt and let cool to warm.