

Gruyere & Caramelized Onion Biscuit Bite

Ingredients

Biscuit

2 1/4 cups Bisquick
2/3 cup milk
1/4 teaspoon of nutmeg

Caramelized Onion

3 lb. bag of yellow onions ends removed, peeled, halved and thinly sliced
3 Tbsp. butter
2 Tbsp. olive oil
1/4 tsp. salt
1/4 tsp. pepper
2 tsp. sugar

Filling

12 oz. Gruyere Cheese, shredded
1 cup Caramelized Onions, cooled*



Preparation

Using a 14" skillet or a dutch oven, melt the butter along with the olive oil over medium-high heat. Once melted and bubbly, toss in an onion strand to see that the oil is hot. If so, add in the thinly sliced onions. Breaking apart the onions to separate the layers. Stir in to evenly coat with the oil/butter. Add salt and pepper and cook for until the onions begin to soften (about 5 minutes). Stir frequently so that onions cook at the same pace. Add the sugar and continue cooking for another 20 minutes. Stir often and scrape the pan to release the browned bits so that the pan does not get burned. Once the onions are browned and soft, remove from heat and place in a small bowl to cool.

Preheat the oven to 400 degrees. Rack in middle of the oven.

Measure out the milk and put the nutmeg in with the milk to allow to intermingle. Shred the cheese. Add milk and nutmeg to Bisquick and make the dough. Add in the cheese, and one cup of the caramelized onion using your hands work into the dough. With a teaspoon, spoon out bite-sized dollop onto a ungreased sheet pan or cookie sheet and bake for approximately 8-10 minutes. Check them at 8 minutes. Do not over bake as the cheese can burn on the bottom.

Makes about 20-24 biscuit bites. Serve warm with remaining room temperature caramelized onions.

Note: The caramelized onions should not "drain" additional liquid but have a vicious, syrupy coating. Do not use domestically made Gruyere cheese. It does not have the flavor of the original Swiss imported cheese.