



## Caramelized Onion & Shrimp Bruschetta

Final Lifestyle

### INGREDIENTS

½ cup golden raisins  
2 TBS canola oil  
4 cups chopped yellow onions  
2 TBS capers, rinsed and chopped  
2 TBS minced fresh dill  
½ TSP freshly ground pepper  
¼ TSP salt  
24 thin slices baguette, toasted  
24 peeled, deveined cooked shrimp, (26-30 per pound)

### INSTRUCTIONS

- Place raisins in a small bowl and cover with boiling water; set aside for 30 minutes.
- Meanwhile, heat oil in a large skillet over medium heat. Add onions and cook, stirring often, until the onions are softened and beginning to color, 5 to 10 minutes. Cover, reduce heat to medium-low, and continue cooking, stirring occasionally, until the onions are golden brown, 15 to 25 minutes more.
- Drain and chop the raisins; add to the onions along with capers, dill, pepper and salt. Cook uncovered, stirring, for 5 minutes. Transfer to a bowl and let cool for at least 30 minutes.
- Top each slice of bread with 1 TBS onion spread and 1 shrimp.

**SERVING INFO:** (Serves 12)

2 bruschetta, 2 TBS spread, 2 shrimp = 1 G, 1/2 FT

See photo of this recipe at [Instagram](#) and [Facebook](#)