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Apple Chicken Sausage, Beer, Caramelized Onion, and Cheese Tart

Tart Filling Ingredients:

1/2 Cup New Belgium Brewing Company Mighty Arrow Pale Ale
3 Apple Chicken Sausages
5 medium size sweet onions
Salt
Pepper

Tart Crust Ingredients:

6 oz. All Purpose Flour
4 oz. Unsalted Butter - chilled
1/2 Cup Beecher's Flagship Handmade Cheese (Aged Cheddar) - grated
Pinch of Kosher Salt
3-5 Tablespoons Ice Water - just enough until the dough comes together

Tart Crust Directions:

1. Blend your flour and salt in the processor
2. Gradually add cheese and cubes of chilled butter - using on/off turns, cut in until mixture resembles coarse meal
3. Add a tablespoon of ice water while the processor is going
4. Keep adding ice water until you see small moist clumps form - ours needed 3 tablespoons
5. Gather dough into a ball
6. Flatten into disk, wrap in plastic and chill in fridge for an hour
7. Flour surface and roll out dough to fit tart pan – remove excess dough from edges
8. Bake crust at 350 degrees F. for 15 minutes and let cool a bit before placing the topping into the tart crust (You might need to pierce the crust to prevent it from puffing up)
9. Remove from oven and let cool on rack in tart pan for a good 15 minutes before filling

Tart Filling Directions:

1. Thinly slice your onions
2. Add a little vegetable oil to the pan and cook on a medium to low temp until onions softened and browned
3. Slice chicken apple sausage into pennies and add to the caramelized onion mixture
4. Add beer to the onion and sausage mixture and let it cook down until the liquid absorbs - about 20 minutes on medium heat
5. Transfer filling to tart crust
6. Place tart back into the oven at 350 degrees F. for another 15-20 minutes - or until crust is slightly browned.
7. Let cool, slice, and serve