

## Cabbage and Caramelized Onion Tart

2 Tbl extra virgin olive oil  
2 medium onions, cut in half root to stem, then thinly sliced across the grain  
Salt to taste  
2 garlic cloves, minced  
1 small cabbage, shredded or chopped (about 6 cups)  
Freshly ground pepper to taste  
4 eggs  
3 / 4 cup low-fat milk  
1 / 2 cup (2 ounces) tightly packed Gruyère cheese  
1 yeasted olive oil pie crust (1/2 recipe)

1. Heat 1 tablespoon of the olive oil in a large, heavy nonstick skillet over medium heat. Add the onions, and cook, stirring, until they begin to sizzle and soften, about three minutes.
2. Add a generous pinch of salt and the garlic. Stir everything together, turn the heat to low, cover and cook slowly for 45 minutes, stirring often, until the onions are very soft, sweet and light brown.
3. Meanwhile, heat the remaining olive oil over medium heat in another large skillet. Add the cabbage. Cook, stirring often, until it begins to wilt, then add salt and pepper to taste. Continue to cook for another 10 to 15 minutes, stirring often, until the cabbage is tender and fragrant.
4. Stir in the onions, simmer together uncovered for about five minutes or until there is no longer any liquid in the pan, and remove from the heat.
5. Heat the oven to 350 degrees. Oil a 9- or 10-inch tart pan and line with the dough.
6. Beat the eggs and milk in a bowl and season with salt (about 1/2 teaspoon) and pepper.
7. Stir in the onions, cabbage and cheese, and combine well. Scrape into the tart pan, and place in the oven. Bake 40 to 45 minutes until the top is lightly browned.

Serves 6-8 as a side dish or 3 to 4 as a main dish

From Marya Hart via *CookingNYTimes.com*

## Yeasted Oil Crust

2 teaspoons active dry yeast  
1/2 cup lukewarm water  
1/2 teaspoon sugar  
1 large egg, at room temp and beaten  
1/4 cup extra virgin olive oil  
2 cups unbleached all-purpose flour, more as needed  
3/4 teaspoon salt

1. Dissolve the yeast in the water, add the sugar, and allow to sit until creamy, about 5 minutes.
2. Beat in the egg and olive oil.
3. Combine the flour and salt, and stir into the yeast mixture. Work the dough until it comes together in a coherent mass, adding flour as necessary.

4. Turn out onto a lightly floured surface and knead for a few minutes, adding flour as necessary, until the dough is smooth; do not overwork.
5. Shape into a ball. Place in a lightly oiled bowl, cover tightly with plastic wrap, and allow the dough to rise in a draft-free spot until doubled, about 1 hour.
6. Turn the dough out onto a lightly floured surface, gently knead a couple of times.
7. For a galette, use all of the dough in one piece, for a double pie/tart crust, cut into two pieces.
8. Shape each piece into a ball and cover the dough loosely with plastic wrap. Let sit for 5 minutes.
9. Then roll out into thin rounds, as directed in the recipe or use to line oiled pans. If not using right away, freeze the dough to prevent it from rising and becoming too bready. The dough can be transferred directly from the freezer to the oven.

From <http://www.geniuskitchen.com/recipe/yeasted-olive-oil-pastry-400877>