

Tomato Tarte Tatin

Adapted from Melissa Clark's recipe from the *New York Times Online*

What You Need:

2 pints grape and/or cherry tomatoes. An assortment of colors is nice.
1 large red onion, sliced thinly
Pinch of sugar
1 sheet thawed puff pastry, cut into a 9- to 10-inch circle (We used Pepperidge Farm.)
2 Tbsp butter
2 Tbsp chopped fresh basil (May substitute 2 tsp dried basil.)
1 Tbsp chopped fresh thyme (May substitute 1 tsp dried thyme.)
Vegetable oil spray or oil mister
½ tsp rice vinegar
2 Tbsp water
1 tsp cornstarch
Salt and pepper to taste

What You Do:

1. Preheat oven to 425°.
2. Melt butter in a 9- to 10-inch heavy ovenproof skillet. We use cast iron.
3. Place sliced onion in a skillet with a pinch of sugar. Saute onions until it's caramelized and lightly brown, stirring frequently, 10-15 minutes.
4. While onions cook, wash and drain tomatoes. Place tomatoes on a sheet pan when oven reaches temperature. Dry them in oven for 10-12 minutes.
5. When onions are done, remove from pan and set aside.
6. Mix water and rice vinegar, and stir in cornstarch with a fork.
7. In a bowl, stir water and vinegar mixture into tomatoes.
8. Add salt and pepper to taste.
9. Clean and dry same skillet, and apply oil spray.
10. Place ingredients in skillet in this order: tomato mixture, basil and thyme, onions, more salt and pepper, puff pastry.
11. Tuck puff pastry edges into the skillet.
12. Cut several long slits in the puff pastry.
13. Bake for 25 to 30 minutes, or until golden brown.
14. Allow tarte tatin to rest for about 10 minutes.

15. Run a knife along edge of skillet. Turn onto a platter or large cutting board.
16. Serve immediately.

Serves 6-8.