

Our State eats

Published in the September 2014 issue of Our State



Tomato Shortcakes *with* Vidalia Onion Jam

Yield: 6 servings.

- 2 cups chopped tomatoes
- 3 tablespoons extra-virgin olive oil, divided
- 1 tablespoon freshly squeezed lemon juice
- Kosher salt and freshly ground black pepper
- 2 tablespoons unsalted butter
- 2 Vidalia onions, peeled and thinly sliced
- 2 garlic cloves, peeled and minced
- 2 tablespoons sugar
- 3 tablespoons white wine vinegar
- 2 tablespoons balsamic vinegar

Biscuits:

- 1 (5.2-ounce) package
Garlic & Fine Herbs Boursin

In a small bowl, toss tomatoes with 1 tablespoon of olive oil and the lemon juice. Season to taste with salt and pepper and set aside.

In a large skillet over medium-low, heat the butter and remaining 2 tablespoons olive oil.

Add onions, season with some salt and pepper, and cook until golden brown, stirring occasionally, about 10 to 15 minutes.

Add in garlic and sugar and cook for 1 minute.

Stir in vinegars, scraping up any browned bits, and cook until liquid has evaporated, about 5 minutes.

Let cool to room temperature.

To assemble shortcakes: Split each biscuit in half and spread some Boursin on both sides. Spoon some tomato mixture over each and top with a heap of onion jam.

Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-newsletters](http://ourstate.com/os-newsletters)