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# Caramelized Onion & Shrimp Bruschetta

**Prep Time:** 20 mins

**Cook Time:** 40 mins

**Rest Time:** 35 mins

**Total Time:** 1 h 35 mins

## Ingredients

- 1/2 cup(s) raisins, golden
- 2 tablespoon oil, canola
- 4 cup(s) onion(s), yellow, chopped
- 2 tablespoon capers, rinsed and chopped
- 2 tablespoon dill weed, fresh, minced
- 1/2 teaspoon pepper, black ground, freshly ground
- 1/4 teaspoon salt
- 24 slice(s) baguette, thinly sliced, toasted
- 24 piece(s) shrimp, large, peeled and deveined, cooked (26-30 per pound)

## Preparation

1. Place raisins in a small bowl and cover with boiling water; set aside for 30 minutes.
2. 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.
3. 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.
4. Top each slice of bread with 1 tablespoon onion spread and 1 shrimp.

