

Quick & Easy

THE COSTCO WAY

Four Star Pristine Roasted Grape Tart

Makes 8 servings

Crust Ingredients:

7 Tbsp unsalted butter, melted

¼ cup brown sugar

½ tsp cinnamon

¼ tsp salt

¼ cup walnuts, toasted and finely chopped

1 cup flour

Instructions:

Preheat oven to 350 F. In a medium bowl, combine butter, brown sugar, salt, cinnamon and walnuts. Add flour. Stir until just blended.

In a 9-inch removable bottom tart pan, press crust evenly over the bottom and up the sides. Poke the bottom and sides with a fork. Bake until crust is a pale golden, about 20 to 25 minutes. Cool crust completely.

Filling Ingredients:

4 cups Four Star Pristine grapes, about 1½ lbs

1½ Tbsp olive oil

2 Tbsp plus ¼ cup sugar, divided

¼ tsp sea salt

2 thyme sprigs

1 Tbsp balsamic vinegar

8 oz mascarpone cheese

⅓ cup heavy cream

Instructions:

Preheat oven to 375 F. In a large bowl, combine grapes, olive oil, 2 Tbsp sugar and salt. Line a rimmed baking sheet with foil. Place grapes on baking sheet. Lay thyme over grapes. Roast grapes for 20 to 25 minutes, or until grapes begin to wrinkle. Remove from oven. Discard thyme sprigs. Drizzle with vinegar and toss. Set aside to cool. Using an electric mixer, mix mascarpone cheese, cream and remaining ¼ cup sugar until stiff peaks form. Spoon mixture onto the crust and spread evenly to the edges. Spoon roasted grapes over the filling. Serve immediately.

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