

Sun Dried Tomato Brie



From the Sensenig's Recipe Book

Ingredients

Small wheel of brie
3/4 of 7 oz jar sun dried tomatoes packed in olive oil
1/3 cup fine chopped onion
4 teaspoons of fine chopped garlic
1/4 cup fresh basil
1 tablespoon parsley
1/8 tablespoon black pepper

Preparation

Drain oil from sun dried tomatoes reserving 3 tablespoons.
Chop tomatoes.
Sauté onion till tender, then add garlic, tomatoes and basil and Sauté an additional two minutes.
Remove from heat, stir in parsley and pepper.
Brush top and bottom of brie with reserved oil from the tomatoes.
Spread mixture on top and put in fridge for at least 1 1/2 hour.
Bake at 350 degrees for 12-15 minutes.

Notes:

Serve with sliced baguette bread.

Source:

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