

Caramelized Onion and Apple Baked Brie

Publix Aprons recipe

2 large sweet onions, sliced

1 tablespoon unsalted butter

2 teaspoons fresh thyme, leaves only

Parchment paper

1 large Granny Smith apple

1/4 cup apple juice

1 teaspoon kosher salt

1/2 teaspoon pepper

1 (8 oz) Brie Cheese

1 (8-oz) baguette, for serving (optional)

1 large Granny Smith (or tart) apple, for serving (optional)

Slice onions (3 cups). Melt butter in large sauté pan on medium-high. Add onions; sauté 5 minutes or until tender. Reduce heat to medium-low and cook 45 minutes, stirring often, until onions are golden. Chop thyme.

Preheat oven to 350°F. Line baking sheet with parchment paper. Peel and core apple then dice finely (1 cup). Stir apples into onions; cook 10 minutes. Add apple juice, stirring until liquid evaporates; stir in thyme, salt, and pepper.

Unwrap brie; cut off top rind of cheese. Place brie in 2-quart baking dish. Place dish on baking sheet; top brie with onion mixture. Bake 12–15 minutes or until cheese melts. Slice bread and cut apple into wedges. Transfer baking dish with brie to serving platter (glass pie dish); arrange bread and apple slices around brie. Serve.

NOTE: Some Brie packages have wooden bases that can be used for heating the cheese. It is a unique way to serve the cheese, if available.