

MELTED BRIE WITH HONEY AND HERBS

Ingredients:

1 small wheel of firm chilled Brie cheese
Baguette
Chopped fresh thyme
Honey

Directions:

Using a serrated knife carefully slice top off of Brie; leave rind on sides and bottom.
Place Brie on microwave safe platter.

Slice baguette into ¼ inch thick slices and toast till slightly brown in 425 degree oven.
Toast on both sides.

Drizzle honey over Brie, then sprinkle thyme over honey.
Microwave Brie until it is warm and just begins to bubble, 1-2 minutes.
Watch carefully. Do not over heat.

Serve warm with toasted baguette slices.

Special equipment:

Serrated knife