

Brie with Sun-Dried Tomatoes

By Marie Droste (AWO News # 15)

1 round or large triangle of Brie cheese

4 oz chopped sun-dried tomatoes

olive oil

3-4 cloves garlic, chopped

chopped parsley

Soak the tomatoes in olive oil to cover, overnight in the refrigerator.

Add chopped garlic several hours before serving.

Pile the mixture on top of the Brie and sprinkle with parsley.

Heat in oven at 350 degree F for a few minutes until the cheese begins to melt.

This can also be done in the microwave, but be careful not to overheat and make the cheese tough.