



Cedar Smoked Brie with roasted peppers & garlic

This is a wonderful and easy way to impress your guests with a smoky flavored wheel of Brie. The Indians in the Pacific Northwest discovered cooking on western red cedar over 100 years ago. Cooking a brie (with your favorite topping or the one listed below) on the grill on a cedar plank turns it into a centerpiece of oozing delight, as the topping melts down into the brie and the smoldering cedar plank keeps it warm during the appetizer hour.

Number of Servings: 8-12

Ingredients:

- 1 Tasty Timber Jr. Grilling Plank
- 1 6 inch wheel of Brie
- 1 entire head of garlic peeled
- 1 green onion
- 1 roasted & peeled red pepper
- 2 tbsp. ea. of black pepper, fresh thyme and Balsamic vinegar



To make the Roasted Garlic & Pepper Topping, place the peeled garlic cloves in a small pan with 1/2 C. olive oil, cook on low till garlic gets soft and a little brown (about 20 min.). Drain and let cool. In a food processor, mince together the garlic, green onion, roasted red pepper, fresh thyme, Balsamic vinegar, and black pepper.

Place a soaked Tasty Timber Jr. Grilling Plank on a medium high grill for 2-5 minutes or until you hear it start to pop and crackle. Cut the top skin off the Brie then place on the plank. Cover the top of the Brie with the topping (pile it on liberally) or use your favorite relish or brown sugar topping. Grill on medium high heat (maybe with other yummy veggies). Cook till the Brie begins to melt, serve with crackers. **DONT LEAVE GRILL UNATTENDED**, as the plank only needs about 10-20 minutes. Monitor and remove from grill **JUST BEFORE** it looks like it is going to ooze out the side. Serve in the middle of a platter surrounded with bread or crackers. Enjoy!