

Ferraro's

Cucina

Brie, Garlic & Onion Bruschetta

Ingredients

- 2 **Whole Garlic bulbs**
(peeled outer skin, bulbs not separated)
- 1 (10 oz.) **French Bread Baguette**
(split lengthwise)
- 3 **Tablespoons Extra-Virgin Olive Oil**
- 2 **teaspoon Balsamic Vinegar**
- 4 **teaspoon Granulated Sugar**
- 1 **Large red onion**
(halved and thinly sliced)
- 1 **pound Brie Cheese**
(rind removed, thinly sliced)
- 1 **teaspoon Fresh thyme** (minced)
- Kosher Salt**
- Freshly Ground Black Pepper**

Preparation

- Remove papery outer skin from garlic, do not peel or separate bulbs. Cut tops off bulbs.
- Brush with 1 Tbsp oil. Wrap each bulb in heavy duty foil. Bake at 425°F for 30-35mins or until softened. Cool for 10-15 mins.
- Meanwhile heat a skillet to cook onion, sugar, vinegar, salt and pepper in remaining oil 15-20 minutes or until very tender and browned.
- Place bread on non-greased baking sheets; Brown under high broil to toast 3-4 mins.
- Squeeze softened garlic into a bowl; mash with a fork. Spread over toast. Top with brie and onion.
- Broil 3-4 inches from the heat 2-3 minutes or until the cheese is melted. Sprinkle with thyme if desired.

