

# Baked Brie Bread Bowl with Onion Jam

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Food Network Magazine - December 2020

## Servings: 6

*2 Slices thick-cut  
applewood-smoked bacon,  
chopped  
1 large onion, thinly sliced  
Kosher salt  
freshly ground black pepper  
5 sprigs thyme  
3 cloves garlic, thinly sliced  
1 tablespoon red wine  
vinegar  
1 teaspoon packed dark  
brown sugar  
1 tablespoon whole-grain  
mustard  
1 tablespoon chopped fresh  
parsley  
1 7- to 8-ounce wheel brie  
cheese  
1 7- to 8-inch round loaf  
white or sourdough bread  
2 tablespoons extra-virgin  
olive oil  
thyme leaves (for topping)*

## Preparation Time: 45 minutes

Place the bacon in a large nonstick skillet. Turn the heat to medium. Cook until the fat renders, about 5 minutes. Add the onion and season with salt and pepper. Cook, stirring, until the onion softens, about 5 minutes.

Add the thyme sprigs and garlic. Reduce the heat to medium-low. Continue to cook, stirring occasionally, until the onion is browned and broken down, 30 to 35 minutes, adding the vinegar and brown sugar in the last 5 to 10 minutes. (If the pan gets too dry, add a splash of water and scrape up any browned bits.) Remove from the heat. Stir in the mustard and parsley.

Meanwhile, preheat the oven to 350 degrees. Place the brie in the freezer to firm up, 5 to 10 minutes. Using a serrated knife, slice off the top one-third of the bread loaf (reserve the top). Hollow out the bread so that the brie will fit inside. Slice the top and insides of the bread; drizzle with the olive oil and season with salt and pepper. Arrange the sliced bread on one baking sheet and put the bread bowl on another.

Remove the brie from the freezer. Trim off the top rind. Fit the brie inside the bread bowl. Top with the onion jam, discarding the thyme stems. Transfer both baking sheets to the oven and bake until the bread is toasted and the brie is hot, about 10 minutes for the sliced bread and 15 to 20 minutes for the bread bowl. Sprinkle the brie with thyme.

Serve with the toasted bread.

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Per Serving (excluding unknown items): 62 Calories; 5g Fat (64.5% calories from fat); 1g Protein; 5g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1 Fat; 0 Other Carbohydrates.