

Brie Bread

Brooks Carlson - Memphis, TN
Southern Living - 1987 Annual Recipes

Yield: 1 loaf

1 loaf (14 ounce) unsliced French bread
1/4 cup butter or margarine, melted
1 pound round, fully-ripened Brie
1/2 cup onion, diced
paprika

Preheat the broiler.

Diagonally slice the French bread into 1/2-inch slices, not quite cutting through the bottom crust.

Drizzle butter over the bread. Set aside.

Remove the rind from the cheese.

In the top of a double-boiler, combine the cheese and onion. Cook until melted.

Spread the cheese mixture on the top and between the bread slices. Sprinkle with paprika.

Broil six inches from the heat until thoroughly heated.

Per Serving (excluding unknown items): 437 Calories; 46g Fat (92.6% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 471mg Sodium. Exchanges: 1 Vegetable; 9 Fat.

Miscellaneous

Per Serving Nutritional Analysis

Calories (kcal):	437	Vitamin B6 (mg):	.1mg
% Calories from Fat:	92.6%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	6.2%	Thiamin B1 (mg):	trace
% Calories from Protein:	1.2%	Riboflavin B2 (mg):	trace
Total Fat (g):	46g	Folacin (mcg):	17mcg
Saturated Fat (g):	29g	Niacin (mg):	trace
Monounsaturated Fat (g):	13g	Caffeine (mg):	0mg

Polyunsaturated Fat (g): 2g
Cholesterol (mg): 124mg
Carbohydrate (g): 7g
Dietary Fiber (g): 1g
Protein (g): 1g
Sodium (mg): 471mg
Potassium (mg): 140mg
Calcium (mg): 30mg
Iron (mg): trace
Zinc (mg): trace
Vitamin C (mg): 5mg
Vitamin A (i.u.): 1734IU
Vitamin A (r.e.): 429RE

Alcohol (kcal): 0
% Refused: 00%

Food Exchanges

Grain (Starch): 0
Lean Meat: 0
Vegetable: 1
Fruit: 0
Non-Fat Milk: 0
Fat: 9
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 437 **Calories from Fat:** 404

% Daily Values*

Total Fat 46g	71%
Saturated Fat 29g	143%
Cholesterol 124mg	41%
Sodium 471mg	20%
Total Carbohydrates 7g	2%
Dietary Fiber 1g	6%
Protein 1g	
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Vitamin A	35%
Vitamin C	9%
Calcium	3%
Iron	1%

* Percent Daily Values are based on a 2000 calorie diet.