

Creamy Brie-Topped Potatoes

*All-Time Favorites - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 12

*3 pounds Yukon Gold potatoes
1/2 teaspoon salt
1/4 teaspoon black pepper
5 slices thick-sliced bacon, chopped
1 large onion, thinly sliced
2 cloves garlic, minced
1/3 cup dry white wine
2 teaspoons snipped fresh thyme
1/4 cup chicken broth
1/4 cup whipping cream
2 rounds (8 ounce ea) Brie cheese
fresh thyme sprigs (optional)*

Preparation Time: 45 minutes

Bake: 40 minutes

Preheat the oven to 350 degrees.

Grease a two-quart gratin dish or rectangular baking dish. Set aside.

In a covered Dutch oven, cook the potatoes in enough simmering salted water to cover for 25 minutes. Drain. Rinse with cold water. Drain again. Slice the potatoes about 1/4-inch thick. Sprinkle with salt and pepper. Place half of the potatoes in the bottom of the prepared dish.

Meanwhile, in a large skillet cook the bacon over medium heat for 1 minute. Add the onion and garlic. Cook and stir about 5 minutes or until the bacon is crisp and the onion is tender. Drain off the fat. Carefully add the wine to the bacon mixture. Simmer, uncovered, until the wine is almost evaporated. Stir in the snipped thyme.

Spoon the bacon mixture over the potatoes in the dish. Top with the remaining potatoes. Pour the broth and cream over the potato mixture. Cut the Brie crosswise into 1/4-inch-thick rectangles and layer on top of the potato mixture.

Bake for 40 minutes or until the potatoes are tender and the cheese is lightly browned. If desired, garnish with fresh thyme sprigs.

Per Serving (excluding unknown items): 151 Calories; 4g Fat (28.0% calories from fat); 5g Protein; 21g Carbohydrate; 2g Dietary Fiber; 11mg Cholesterol; 198mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1/2 Fat.

Side Dishes

Per Serving Nutritional Analysis

Calories (kcal):	151	Vitamin B6 (mg):	trace
% Calories from Fat:	28.0%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	59.1%	Thiamin B1 (mg):	trace
% Calories from Protein:	12.9%	Riboflavin B2 (mg):	trace
Total Fat (g):	4g	Folacin (mcg):	2mcg
Saturated Fat (g):	2g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	4
Cholesterol (mg):	11mg	% Refused:	0.0%
Carbohydrate (g):	21g	Food Exchanges	
Dietary Fiber (g):	2g	Grain (Starch):	0
Protein (g):	5g	Lean Meat:	0
Sodium (mg):	198mg	Vegetable:	0
Potassium (mg):	56mg	Fruit:	0
Calcium (mg):	8mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	27mg		
Vitamin A (i.u.):	73IU		
Vitamin A (r.e.):	21RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	151	Calories from Fat:	42
% Daily Values*			
Total Fat	4g		7%
Saturated Fat	2g		10%
Cholesterol	11mg		4%
Sodium	198mg		8%
Total Carbohydrates	21g		7%
Dietary Fiber	2g		6%
Protein	5g		
Vitamin A			1%
Vitamin C			44%
Calcium			1%
Iron			6%

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