



Recipes

MAPLE PLANKED BRIE

1 maple plank (4x10 inches/10x25 cm)
2 rounds (4 oz/125 g each) brie cheese
1 head roasted garlic

2 tbsp (25 mL) chopped pitted kalamata olives
1 tsp (5 mL) chopped fresh parsley

Immerse maple plank in a sink or container of water. Place a heavy object on plank to keep it submerged. Allow plank to soak for at least 2 hours. For easier slicing, place brie in freezer for 30 minutes. Trim top rind off each round of brie. Squeeze pulp from roasted garlic; puree. Spread garlic puree evenly over cut sides of brie. Sprinkle olives over top. Remove plank from water and rinse. Place plank directly on grid on natural gas barbecue. With lid down, heat plank over medium heat for 10 minutes or until it begins to smoke. Place brie rounds on plank. With lid down, bake brie for 10 minutes or until cheese is melted and beginning to bubble. Sprinkle brie with parsley. Serve with baguette slices. Do not reuse plank for cooking. Serves 6 - 8.

Cooks Note: *To roast garlic, cut the top 1/4 inch (6 mm) off each garlic head. Place each garlic head on a piece of foil. Drizzle each head with a little olive oil and sprinkle with thyme. Twist foil around each head to enclose completely. Place foil package off to one side of natural gas barbecue grid. Do not place in center of grid. Cook over low heat for 30 – 45 minutes or until soft.*