

BAKED BRIE WITH CARAMELIZED VIDALIA ONIONS AND FRESH PEACHES

INGREDIENTS

2 tablespoons (1/4 stick) butter
4 cups sliced Vidalia (or other sweet) onions (about 2 large)
1 tablespoon minced fresh thyme
4 garlic cloves, chopped
1/2 cup dry white wine
1 teaspoon sugar
2 peaches, peeled and cut into 8ths
1 8-inch-diameter 32- to 36-ounce Brie cheese, packed in wooden box (reserve box)
2 French bread baguettes, sliced or crackers, to serve

DIRECTIONS

Melt butter in heavy very large skillet over medium-high heat. Add onions; sauté until just tender, about 6 minutes. Add minced thyme, reduce heat to medium and cook until onions are golden, stirring often, about 25 minutes. Add garlic and sauté 2 minutes. Add 1/4 cup wine; stir until almost all liquid evaporates, about 2 minutes. Add peach slices and again, stir until tender, about 2 minutes. Sprinkle sugar over onion-peach mixture and sauté until soft and brown, about 10 minutes. Add remaining 1/4 cup wine; stir just until liquid evaporates, about 2 minutes. Season to taste with salt and pepper. Cool. (Can be prepared 2 days ahead. Cover and refrigerate.)

Preheat oven to 350F. Unwrap Brie, reserving bottom of wooden box. Cut away only top rind of cheese, leaving rind on sides and bottom intact. Return Brie to box, rind side down. Place box on baking sheet. Top Brie evenly with onion-peach mixture. Bake until cheese just melts, about 30 minutes. Transfer Brie in box to platter. Serve with slices of baguette or crackers.