

## **Cedar Smoked Brie with Wild Mushroom, Tomato and Artichoke**

**Serves 6-8 as an appetizer**

1 cup finely chopped fresh tomato  
3 Tbsp. butter  
2 cloves of garlic, chopped  
¼ tsp. dried crushed red pepper  
¼ tsp. dried thyme  
1 pound wild mushrooms (such as shiitake\* morel and porcini)  
¼ cup white wine  
½ Tbsp. lemon juice  
4 artichoke hearts, canned and cut into quarters  
3 Tbsp. fresh basil, chopped  
½ Tbsp. fresh parsley, chopped  
1- 6-8" wheel of brie  
1 - 15" Sautee Cedar grilling plank, soaked

1 French baguette, sliced or crackers

Chop tomatoes in a fine dice and remove excess water by pressing between paper towels, and set aside. Melt 1 ½ Tbsp. of butter in a large skillet and add garlic, red pepper, and thyme. Sauté 1 minute. Set heat to medium high, add mushrooms, sauté until brown. Add wine and lemon juice; simmer 2 minutes. Stir in tomatoes, artichokes, and remaining 1 ½ Tbsp. of butter. Add fresh basil and parsley and set aside.

Cut top rind of brie wheel off with sharp knife. Spoon mushroom mixture over brie. Place soaked plank on hot grill and close lid. Once plank begins to smoke and crackle place brie on hot plank. Grill for approx. eight minutes until brie is warm. Serve straight from plank with fresh bread or crackers.