

# Baked Brie With Crudites

- 2 T. unsalted butter
- 1 lg. onion, chopped
- 2 T. minced garlic
- 8 oz. Brie cheese, rind trimmed, cut into pieces
- 8 oz. cream cheese, cut into pieces
- 3/4 c. sour cream
- 2 tsp. fresh lemon juice
- 2 tsp. brown sugar
- 1 tsp. worchestershire sauce
- 1 round sourdough bread loaf
- paprika
- assorted crudites: zucchini rounds, broccoli and cauliflower florets, carrot and bell pepper sticks

Melt 2 tablespoons butter in heavy medium skillet over medium heat. Add onion and garlic and saute until onion is golden brown, about 10 minutes. Set aside. Place Brie and cream cheese in large microwave-safe bowl. Microwave on medium just until melted, about 2 minutes. Whisk in onion mixture, sour cream, fresh lemon juice, brown sugar and worchestershire sauce. Season to taste with salt and pepper. Cut off top of bread loaf. Scoop out center of loaf, leaving 3/4 - thick shell of bread. Spoon cheese mixture into loaf. Place bread lid atop loaf. Wrap in foil. (Can be prepared 1 day ahead; refrigerate. Let stand 2 hours at room temperature before continuing). Preheat oven to 400°. Bake loaf until filling bubbles, about 1 hour. Unwrap and place on platter. Remove bread lid. Sprinkle cheese mixture with paprika. Serve with crudites.