

BRIE SOUFFLE

My friend Jewel Coburn, an excellent cook, brought this appetizer to our house. The list of ingredients will scare anyone who ever thought of low-fat or heart-healthy cooking. But Jewel looks fabulous and is a marathon runner. Do you suppose this dish is her secret? This can also be served as light (HA!) brunch entrée paired with either a tossed green salad or fruit salad.

1 lb. Unripe brie, rind removed

6 slices good quality fresh white bread, crusts removed

8 Tbs. Sweet butter (1 stick), at room temperature

1 tsp salt

a dash of Tabasco sauce

4 eggs

1 ½ cups whole milk

Butter a 1½ or 2 quart soufflé or baking dish. Butter one side of the bread and cut each slice in thirds. Whisk together the eggs, milk, Tabasco, and salt. Break, or cut up brie into small pieces. Alternatively, you can place the brie in the freezer until it's solid and grate it. Arrange half the bread on the bottom of the baking dish. Cover with half the brie. Repeat. Pour egg mixture over cheese and bread. Let it sit 30 minutes. Bake at 350 degrees for about 30 minutes, until it's golden and bubbly. Speaking of golden and bubbly, we had a great bottle of champagne with this dish...mercy!