

Mushroom and Brie Fondue

1 pound mushrooms	Splash of dry Madeira or Sherry
½ pound Brie	2 tablespoons butter
1 shallot	1 tablespoon olive oil
½ teaspoon thyme	Salt and pepper to taste

Scrape as much rind from cold Brie as possible. Slice in half horizontally so it will cover more surface. Leave it out of the refrigerator to come to room temperature.

Wash, dry, and slice the mushrooms. Mince the shallot.

Heat the butter and olive oil over high heat in a skillet. When the foam subsides, add the sliced mushrooms, tossing until they are lightly browned.

Lower the heat, and add the minced shallot, the thyme, the salt and pepper. Pour on a splash of Madeira, stirring until it's evaporated.

Gather the mushrooms into the center of the pan, and cover with the slices of Brie. Cover the pan, cooking over low heat until the Brie has thoroughly melted.

Garnish with parsley if you like.

Serve from the skillet by dipping in slices of crusty bread. Or alternately, you can spoon the mixture over the bread slices.