



# Bacon & Caramelized Onion Baked Brie

The perfect appetizer-style dish featuring our Stoltzfus Meats applewood smoked bacon.

## Ingredients

- 3 slices Stoltzfus Meats applewood smoked bacon
- 1 small onion, thinly sliced
- 8 oz wheel Brie
- 1 sheet puff pastry
- 1 egg, beaten (for egg wash)



## Directions

1. Fry bacon in medium pan until crispy. Remove bacon from pan and place on a plate lined with a paper towel.
2. Turn the heat down to low and add the onions to the pan with the bacon fat. Cook the onions in the bacon fat, turning occasionally, until they are caramelized, around 20 minutes.
3. While the onions are caramelizing, preheat the oven to 375 degrees F.
4. Lay out the sheet of puff pastry and place the wheel of brie in the center of the sheet. Crumble the cooled, cooked bacon on top of the brie, and top with the caramelized onions.
5. Gently bring up the sides of the puff pastry and begin to wrap the brie in the pastry, making tucks as you work your way around. Pinch the pastry closed and brush with egg wash.
6. Place on baking sheet and bake for 15-20 minutes, or until the pastry is golden brown.
7. Serve with crackers or toasted bread.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.