

A Taste of Paris

Written by Debbi Covington
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I developed a fascination with French food in high school when our French III class learned how to prepare a number of classic French dishes. French cuisine offers a rich experience that ranges from simple, rustic country dishes to elaborate gastronomic feats.

With basic cooking techniques and a little practice, you can begin enjoying authentic French cuisine in your own kitchen in no time. The recipes and photos this week are from a “Taste of Paris” brunch that I donated to HELP of Beaufort's auction last year. Each course was paired with a French wine donated by Larry Bernard of Dataw Island. Bon Appetit!

Baked Brie Dip with Sun-Dried Tomatoes (above)

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1 (16-ounce) package brie cheese

1 cup sun-dried tomatoes, packed in oil, drained

2 cloves garlic, minced

1 teaspoon fresh thyme leaves

Freshly ground black pepper

Remove rind from brie. Cut brie into chunks. Drain tomatoes well and chop into small pieces. Mix tomatoes with brie, garlic, thyme and pepper. Stir to combine. Bake in a small casserole dish for 20-25 minutes or until brie is bubbly and melted. Serve with crostini. Serves 6.

Mesclun Salad with Pears and Blue Cheese □

¼ cup extra-virgin olive oil

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