

Artichoke Stuffed with Brie

Category: Appetizer

Servings: 4

Rating: 10

Source: Joan Templeton

Description:

Ingredients:

4 artichoke	4
8 ounces brie	8 ounces
4 shallot	4 tablespoon chopped
2 cups white wine	2 cups
8 ounces butter, unsalted	8 ounces
6 ounces whole grain mustard	6 ounces
4 tablespoons white wine vinegar	4 tablespoons
1 salt	
pepper	

Instructions:

Cut off top and bottom of artichoke (tips & stem.) Cook in lightly salted boiling water until the bottom is easy to pierce with a fork and leaves pull off easily. (Optional: Place artichokes in an ice bath to cool.) When cooled, remove the inner choke. Put stem back and place standing in buttered casserole. Cut Brie into 1/2" chunks. Place Brie inside the artichoke and tuck in between leaves. Bake artichokes at 350° until Brie is melted. Combine shallots and white wine and cook over medium heat till reduced to 1 cup. Slowly add the butter to the reduction until melted. In a separate dish, combine the mustard, vinegar, salt & pepper, then add to the butter mixture. Drizzle mustard sauce over warm artichoke and serve.