**Brie Stuffed Mushrooms**

1 T. Extra Virgin Olive Oil 1 ½ T Balsamic Vinegar

4 Large Portobello Mushroom Caps, Cleaned Salt & Pepper to Taste

**OR** 16 Small 8 Oz. Container Baby Brie Cheese -

½ Large Sweet Onion, Finely Chopped Remove Rind

½ C. Panko Breadcrumbs 12 Strips Bacon, Cooked (Crisp)

3 Springs Fresh Thyme, Washed 2 T. Fresh Parsley, Finely Chopped

Cooking Spray to Prepare Pan

Scoop out mushroom caps & chop. Set Caps aside. Heat oil in sauté pan and add onion and chopped mushroom centers and stems. Add breadcrumbs. Sauté until browned. Pull thyme leaves off of stems and add to mixture with vinegar, salt and pepper. In a separate bowl, mix cheese, bacon and parsley. Add cooked ingredients to bowl and mix. Stuff caps and place on a lightly greased cookie sheet. Bake in a pre-heated 350-degree oven for approximately 8 – 12 minutes or until cheese is melted and tops are golden brown or place under broiler for last 3 minutes. Let stand for 5 minutes and serve.