



Honey Baked Brie

Recipe By CHEF ABBY J

INGREDIENTS:

- ☐ 3 tbsp. fig jam (or honey), divided
- ☐ 1/4 cup dried mission figs, sliced
- ☐ 1/4 cup shelled pistachios, roughly chopped
- ☐ 1 (13.2 oz.) round French brie
- ☐ 2 tbsp. dried apricots, chopped
- ☐ 1 tbsp. dried cranberries
- ☐ 1/2 cup frozen cranberries
- ☐ fresh rosemary, for garnish

DIRECTIONS:

- ☐ 1. Preheat the oven to 375°F. Place fig jam in a microwave for 30 seconds, to soften. In a small bowl, combine the dried fruit with the nuts.
- ☐ 2. Add half of the fig jam and mix well to coat the fruit/nut mixture. Place the brie in a small seasoned cast iron skillet.
- ☐ 3. Using a small knife, coat the cheese with the remainder of the jam or honey.
- ☐ 4. Top the brie with the dried fruit/nut mixture.
- ☐ 5. Add the frozen cranberries around the brie.
- ☐ 6. Place the skillet on the top of a baking sheet.
- ☐ 7. Bake for 10 minutes (or until brie softens).
- ☐ 8. Remove from oven and let brie sit for 5 minutes.
- ☐ 9. Serve with your favorite bread or crackers.

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