Baked Brie With Cranberry Relish

Description

Oh, and I get asked this often, for those who are afraid to cook with brie cheese or have had a bad experience with it: Yes, you leave the rind on! The secret is to bake it long enough, so the rind softens up!

I added FRESH cranberries and the pecans to the stone I baked the brie on.
Baked and served. It was sweet, the cranberries "popped" and added a tartness, and the nuts made it savory.
The best of all flavors in one easy appetizer.

Summary

Yield: 4
Source: Reluctant Entertainer
Prep Time: 15 minutes
Category: Appetizers
Cuisine: American
Tags: new pdf

Ingredients

- 1/2 cup pecan halves
- 8 oz brie cheese
- 1/2 cup Cranberry Chutney or relish
- 1/2 cup fresh cranberries

Instructions

Preheat the oven to 400 degrees.

Place brie round on an ovenproof serving dish (I used a small baking stone).

Slice the top of the brie round off, cutting inward to make a bowl.

Remove the "lid."

Fill the bowl with chutney or relish.

Place the lid on top, pushing down. (It's okay if a little bit falls to the side).

Sprinkle around the outside of the brie round with fresh cranberries and pecans.

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Bake for 10 minutes or until the cheese inside the rind is melted.