

MAKE IT!

Baked Brie with Holiday Jam



INGREDIENTS

- 1 jar Holiday Jam
- 1/4 cup shelled pistachios, chopped
- 1/2 teaspoon fresh thyme, chopped
- 1 13-ounce round Brie

INSTRUCTIONS

1. Preheat oven to 375 degrees. While the oven heats, combine jam, pistachios, and thyme in a small bowl.
2. Place the wheel of brie on a parchment-lined sheet tray. Using a paring knife, score the top of the cheese with a few shallow cuts just through the rind. Top with the jam mixture. Place in the oven and bake for 10-15 minutes, until the cheese begins to ooze.
3. Remove from the oven and let rest for about 5 minutes. Garnish with fresh thyme and chopped pistachios. Optional: Add a few fresh rosemary leaves and sunflower sprouts for additional garnish.
4. Transfer to a plate and serve with crackers.

