

- Themed Menu Accompanying Recipe -

Boozy Blazing Brie

*Feel free to light up this appy with some boozy fire
- although not necessary it will sure make you look like a hero!*

One 200 g round of Brie or Camembert cheese
1/2 cup fig jam or apricot jam
3/4 tsp freshly grated orange zest
1/4 cup brandy or Calvados (apple brandy)

Preheat oven to 400°F.

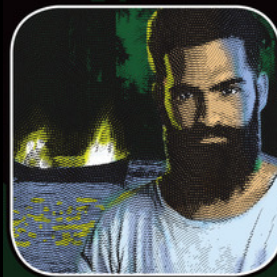
Grease a small square of aluminium foil about 1 1/2 inches larger than the round of brie. Place on a cookie sheet.

Bake uncovered for 10-15 minutes, or until the sides of the brie are soft but have not split. The sides should be quite soft to the touch. If they are not, leave for a few minutes longer in the oven. Transfer the brie to a serving plate.

Meanwhile, in a small bowl, combine the jam and orange zest. (If the jam is cold, warm it slightly in the microwave for about 20 seconds.) Spoon the mixture over the top of the cooked brie. Serve hot with crackers and slices of apple.

Optional Flambé: Heat 1/4 cup of brandy or Calvados for about 20 seconds in the microwave without boiling it. Transfer brandy to a large metal soup ladle and light the liquor with a match. **Be sure to use a silicone oven mitt to hold the ladle.**

Pour the flaming liquid all over the baked brie. Flame will burn for several minutes.



Ron says this appetizer is crazy good and serves it anytime he wants to impress.

Go ahead...flambé it and show off some swagger!

