

# 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.



## 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).

## Summary

**Yield:** 4

**Source:** Reluctant Entertainer

**Prep Time:** 15 minutes

**Category:** Appetizers

**Cuisine:** American

**Tags:** new pdf

## **Baked Brie With Cranberry Relish**

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.

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