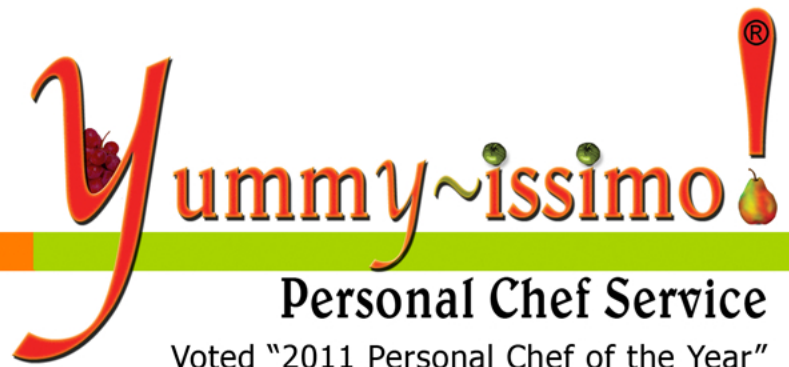


Baked Brie w/ Fruit



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 24

1 puff pastry sheet, frozen

1/3c dried cranberries

1/4c Grand Marnier

1/3c pecans, chopped

1 whole brie wheel

1/4c apricot preserves

1 egg, lightly beaten

Preheat oven to 400. Thaw puff pastry sheet, wrapped in wax paper, at room temperature 30~40 minutes.

Place dried cranberries in small bowl and add Grand Marnier. Let sit at room temperature 20 minutes to allow cranberries to soften and plump. Drain cranberries and lightly pat dry. I love cooking with this cranberry flavored Grand Marnier or you can sip it while the brie is baking :-)

Unroll puff pastry and place on cutting board, stretching it so that the brie will fit comfortably in the middle of the pastry and there's plenty of pastry edges for wrapping around the brie.

Spread apricot preserves over puff pastry to within 2" of pastry edges. Sprinkle with chopped pecans and cranberries. Place brie wheel on top of pecans and cranberries. Pull edges of puff pastry up over brie sealing completely.

Place puff pastry wheel on baking sheet, seam side down. Brush with beaten egg. Bake 20~25 minutes or until golden brown. Remove from oven, leave brie on baking sheet and allow to sit at room temperature 1 hour. Using heavy spatula, carefully remove brie from baking sheet and place on serving plate. Cut into wedges and serve with crackers.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com