



BRIE BAKE

1 wheel (450g) Brie cheese

¼ cup **Peaches, Pineapple & Peppers Grilling Sauce**

¼ cup chopped pecans

1 tsp. packed dark brown sugar

Preheat oven to 375°F

With sharp knife, score top of Brie in criss-cross pattern cutting just through the rind. Do not cut through the edge. Place in glass pie plate. Spread sauce over top all the way to edge. Sprinkle with pecans, then brown sugar.

Bake in centre of oven for 20 minutes.

Cool for 5 to 10 minutes before serving in pie plate with sliced baguette or crackers.