

Holiday Entertaining

Baked Brie With Cherries And Nuts



This festive appetizer is not only delicious, but can serve as a centerpiece for your holiday buffet.

(NAPSA)—Adding cherries to the mix is a great way to make your holidays merrier.

Smart cooks always keep a jar or two of maraschino cherries on hand to add ruby red color and a hint of sweetness to appetizers, breads and desserts. This easy appetizer makes a great hostess gift or table centerpiece.

Baked Brie With Cherries and Nuts

Serve this festive appetizer with slices of French bread or crackers

Serves 8

- ½ cup sliced almonds
- 1 small wheel (8 oz) Brie cheese
- ¼ cup chopped maraschino cherries (about 12 cherries)
- 2 tablespoons apricot jam
- 1 egg

Preheat oven to 375°F. Spray a baking sheet with cooking spray.

Coarsely chop nuts and place half the nuts on the baking sheet, shaping them into a circle the size of the Brie. Reserve remaining nuts.

Remove wrapping from Brie. With a sharp knife, split Brie in half horizontally. Mix together the cherries and jam, spread the mixture on the bottom half of the Brie and then sandwich Brie pieces back together, pressing well.

Whisk the egg in another shallow bowl. Dip the Brie on all sides into the egg mixture. Then press egg-dipped Brie into the nuts on the baking sheet.

Cover the top of the Brie with remaining nuts, pressing nuts into Brie to adhere.

Bake for about 15 minutes or until nuts are toasty and cheese is soft.

Visit www.nationalcherries.com for more information and recipes.