

RJ'S SWEET & SPICY BRIE WHEEL APPETIZER

Servings. 6-8

INGREDIENTS

1 (16oz) Brie Wheel
1 cup apricot preserves
1 cup RJ's Peppers in Oil. (drained)
1 loaf French Baguette bread (1" slices)
Olive Oil spritz

Cooking Instructions

Mix together apricot preserves and RJ's Peppers in Oil

Cut 5" round Brie wheel in half lengthwise

Spoon 1/2 preserve and pepper mixture in center and spread

Replace top of Brie and spread remaining balance of preserve and pepper mixture

Cut French baguette into 1" slices and coat with olive oil

Using a pizza pan or baking stone place Brie wheel in center arrange the sliced bread surrounding the wheel

Bake at 425 degrees for 8-10 minutes where bread is toasty and Brie is warm and ready to serve

Buon Appetito!

Chef's Notes: for milder version substitute RJ's "Mild" Peppers in Oil

