



Brie with Port Sauce

Serves 4

SHOP

- Round of Brie
1
- Dried Cherries
1/4 Cup
- Ruby Port Wine
1 Cup
- Honey
1/4 Cup
- Fresh Rosemary
1 Bunch
- Sliced Almonds, Toasted
1/4 Cup
- Baguette, Sliced
1
- Grapes, Garnish
1 Bunch



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MAKE

- 1. Preheat oven to 350 degrees.
- 2. Simmer 1 cup of ruby port wine and 1/4 cup of dried cherries in a saucepan over medium-high heat for a few minutes until the cherries are plump.
- 3. While the port and cherry mixture simmers, place the Brie on a baking sheet and stick it in the oven for about five minutes so the Brie gets warm, but not melted.
- 4. Strain the cherries from the port and reserve for garnish.
- 5. Pour the port back into the saucepan and add a 1/4 cup of honey and a sprig of rosemary. Bring to a boil over medium-high heat and reduce by about half. It should take about 10 minutes.
- 6. Place Brie on a serving dish and drizzle the thickened sauce over the Brie. Top with the reserved cherries and toasted almonds.
- 7. Garnish serving dish with sprigs of rosemary and grapes. Serve with slices of baguette.