

The Perfect Appetizer: Baked Brie

When asked to bring something to a party, or the next family get together, this dish is it. Fool your friends into thinking you slaved in the kitchen for hours. Let grandma feel like you're a chip off the ol' block when it comes to baking. Baked brie allows for all these glorious thoughts to be doted upon you.



I love using Skylake Ranch's Pomegranate Tart Cherry Jelly!

You know what really goes on in that kitchen of yours. Just as you left work you remembered you were supposed to bring

something to the party. But what can be done with only an hour to spare? Take a quick trip to the store. Pick up some brie, puff pastry and pomegranate tart cherry jelly. That's right, just 3 ingredients. Well, you might want to grab some crackers to pair with the cheese.

Get home and preheat the oven. Get yourself ready for the party – I mean, at least put on deodorant and use mouth wash. Grab a baking tray. Line with foil and lay the puff pastry out. The brie gets set in the middle of the pastry. Spread the jelly on top. Bake for 20 minutes at 350°.



Now put the brie on a nice plate, spread the crackers around,
and enjoy the party!



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