

Grilled Brie & Honey

recipe from Costco Connection July 2021

Ingredients

- 60 mL (1/4 cup) infused honey or a ratio of infused and regular honey
- 2 springs thyme
- 1 wheel soft cheese such as brie or a triple cream (about 450g/16oz)
- fresh figs (as many as you like), halved and quartered

Instructions

- Put the honey and thyme in a small saucepan and heat on low - you simply want to warm the honey and infuse it with the flavour of the thyme, about 5 minutes.
- Preheat a grill (indoor or outdoor) until very hot. Carefully place the cheese on the grill and sear until marks appear and the inside starts to melt, about 1 to 2 minutes on each side.
- Using a spatula, remove the cheese from the grill and transfer to a serving platter.
- Arrange figs on top of the grilled cheese.
- Drizzle the figs and cheese with the honey.
- Serve immediately with crackers and/or bread.

Serves: 9-12 appetizer servings

Notes

If figs are unavailable, fresh strawberries, raspberries or stone fruits such as peaches, nectarines or plums would be a lovely replacement.