

Shopping List:

3 Tbsp fig jam (or honey), divided
¼ cup dried mission figs, sliced
¼ cup shelled pistachios, roughly chopped
13.2-oz round French brie
2 Tbsp dried apricots, chopped
1 Tbsp dried cranberries
½ cup frozen cranberries
Fresh rosemary, for garnish

Cooking Instructions:

Preheat the oven to 375°. Place fig jam in a microwave for 30 seconds, to soften. In a small bowl, combine the dried fruit with the nuts. Add half of the fig jam and mix well to coat the fruit/nut mixture. Place the brie in a small seasoned cast iron skillet. Using a small knife, coat the cheese with the remainder of the jam or honey. Top the brie with the dried fruit/nut mixture. Add the frozen cranberries around the brie. Place the skillet on the top of a baking sheet. Bake for 10 minutes (or until brie softens). Remove from oven and let brie sit for 5 minutes. Serve with your favorite bread or crackers.