

Warm Almond-Crusted Brie with Apple Pepper Relish

For a larger group, this recipe can be doubled.

Makes 8 servings

1 (8-oz.) wheel Brie
flour as needed
1 egg + 1 tablespoon water, whisked together
1 cup (3 ounces) sliced almonds, with skin, very finely chopped

Apple Pepper Relish

1 large Washington Granny Smith apple with peel, cored and cut in chunks
1/4 medium white onion, cut in chunks
1 tablespoon butter
3/4 teaspoon finely minced fresh ginger
1/2 teaspoon finely minced lemon zest
1 1/2 teaspoons cider vinegar or white wine vinegar
1/3 cup locally made red pepper jelly (medium spiciness), such as Mick's
1 tablespoon dried currants

thinly sliced French bread
Granny Smith or other green apples, cut into wedges (optional)

To prepare the brie: Cut each wheel into 8 wedges. Place flour in a small bowl. Place whisked egg wash in another small bowl. Place chopped almonds in a flat dish.

Dust brie wedges in flour, dip in egg wash, then coat well with almonds, pressing them in firmly to totally coat the cheese. Place prepared cheese wedges, not touching, on a baking sheet, cover with plastic wrap and chill thoroughly, at least 4 hours before serving time.

To make the Apple Pepper Relish: In a food processor, pulse the apple and onion until they are chopped into 1/4- to 1/3-inch pieces.

In a medium skillet, melt the butter over medium-high heat. Add the apples, onions and ginger. Sauté for about 5 minutes until apples and onions are just tender. Add the lemon zest, vinegar, pepper jelly and currants and bring to a boil. Let boil about 2 minutes until loose and chutney-like. If relish gets too dry while cooking, add a tablespoon of water. Remove from heat and cool.

To bake and serve brie: Preheat oven to 450° F. Arrange brie on baking sheets, 2 inches apart. Bake brie until crust is golden and interior is just hot all the way through, about 5 - 7 minutes. Serve immediately with Apple Pepper Relish, slices of French bread and apple slices if desired.

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