



Maple Smoked Brie Cheese with Brandy Apple, Pecan Sauce

Courtesy of Chef Chris Krotke

Ingredients

- Large Double Cream Brie Wheel (Scrape Brie Rind from top and side of Wheel)
- 1 Large Honey Crisp Apple (or whichever variety you prefer) cut into small brunoise or small dice
- 1/4 cup brown sugar
- 1/4 cup butter
- 1 teaspoon of Dijon mustard
- 1/4 cup of good quality brandy or cognac
- 1 Pinch of Kosher salt (if using unsalted butter)
- 1 teaspoon cinnamon
- 1 tablespoon of fresh chopped thyme
- Roughly chopped Pecans
- Zest from one orange finely minced
- Maple wood Planks or Rounds

Preparation:

Soak wood planks at least 1 day ahead of cooking

Prepare your Grill/smoker for indirect heat on half side of the grill. Scrape Rind from top and sides of Brie Wheel and place on dry wood plank. Arrange plank(s) over direct heat.

Meanwhile in a medium sauté pan or cast iron skillet place butter and diced apples and cook over direct heat until butter begins to brown. Add brown sugar, brandy, mustard, spices, zest and pecans into pan and heat up over direct heat until bubbly. Move pan off direct heat, add fresh thyme and set aside to keep warm.

Grill brie plank until brie is soft and warm about 10-15 minutes. Remove plank from grill and place on a wide serving tray. Pour hot pecan sauce over top of brie and serve with desired accompaniments like assorted Crostini, crackers, sliced apples, warm pretzels.