

# Brie Cheese Wheel

Servings: 10

Serving size: 1/10 of a wheel of brie

## Ingredients:

1/4 Cup pecans, roughly chopped

1/3 Cup Broad Branch Big Winston Straight Bourbon Whiskey

2 Tablespoons honey

2 Tablespoons Brown Sugar

1/2 Teaspoons vanilla extract

Pinch of salt

## Directions:

1. Preheat oven to 350 F
2. Place chopped pecans in a non stick pan over medium heat. Toast 2-3 minutes, shaking pan to ensure nuts are evenly toasted.
3. Increase heat to medium high heat and carefully pour in bourbon.
4. Cook until reduced by half (2-3 minutes)
5. Reduce heat to medium and add brown sugar and honey. Cook, stirring often until thickened, about 1-2 more minutes. Add in vanilla and salt.
6. Place brie on a parchment lined baking sheet. Pour nut mixture over brie being sure to spread the nuts over the edges of the wheel. Bake 8 minutes.
7. Serve immediately with sliced bread or crackers.