



**RECIPE OF THE MONTH  
MAY 2018**



**HONEY BRIE SPREAD**

Having friends over for drinks? This is a perfect appetizer to serve with our Rosé Spring Cocktail. A wheel of Brie is wrapped in pastry, then topped with pecans and honey, and baked to golden perfection. So easy!

**HONEY BRIE SPREAD**

1 round Brie (14 ounce)  
1 (10 ounce) crescent roll dough  
1 ½ cups honey  
1 ½ cups pecan halves

- Preheat oven to 375. Unwrap Brie and crescent rolls.
- Unroll crescent roll dough and wrap around Brie. Press seams together to seal in the cheese. Place in 9x9 baking dish. Sprinkle pecan halves over the top and drizzle with honey.
- Bake for 30 minutes until golden brown and cheese is soft. Serve with apple slices or crackers.