



**RECIPE OF THE MONTH  
DECEMBER 2017**



**Soooo Easy Holiday Appetizer!**

**BAKED BRIE WITH BASIL & CRANBERRIES**

*Serve with a crisp Virginia Chardonnay*

- 1 19.6 oz wheel of Brie
- 1/2 cup dried Cranberries
- 1/4 cup fresh Basil, sliced thinly
- 1/3 cup Brown Sugar

Cut wheel of cheese in half horizontally. Sprinkle bottom half of cheese with cranberries, sugar and basil. Replace top half. Bake in ovenproof serving dish at 375 for 20-25 minutes until bubbly. Serve with toasted baguette or crackers.