

Sour Cherry Pecan Brie

from In Our Grandmothers' Kitchens

Ingredients:

for the jam:

2 cups sour cherries, pitted
1-1/4 cups sugar (more or less to taste)
1 teaspoon lemon juice
1 tiny pat butter

for the baked brie:

1 8-ounce round of brie
1/3 cup sour cherry jam (use the rest as a breakfast spread—yum!)
1/2 cup toasted pecans

Instructions:

First, make the jam. (This may be done days in advance as long as you store it in the refrigerator.) In a medium saucepan combine the cherries, 1 cup of the sugar, and the lemon juice. Let this mixture sit for an hour or so to juice up.

When the hour has elapsed heat the cherry mixture, stirring frequently. Once the cherries begin to soften, add the remaining sugar and the butter. Cook until the jam reaches a temperature of 218 degrees. Remove the jam from the heat and let it cool.

To make the baked brie preheat the oven to 400 degrees. Slice the top rind off the brie, and place it in a lightly greased, shallow baking dish. Put the jam and pecans on top. Bake the brie until it gets oozy and warm, about 20 to 25 minutes.

Serve with crackers. Serves 6 to 8.