

Thanksgiving Campfire Brie



Ingredients:

- 1 Wheel of brie
- 1 can Cranberry sauce
- 1 cup Crushed pecans
- ½ cups Brown sugar
- Drizzles Honey (honey is hard to measure)
- 1 Baguette

STEPS

1. Set up your Snow Peak Takibi Fire Pit and Grill with your Jikaro Fire Ring Table.
2. Build a nice fire in the middle and let it burn until the flames are lower than the grill top but still pumpin' out the heat.
3. Place your wheel of brie in a cast iron skillet onto the grill.
4. Take your other pan and put your pecans, brown sugar, and a drizzle of honey in there. Stir occasionally.
5. While those cook, use this time to slice up your baguette or challenge your friends to a thumb war.
6. Put a nice heaping scoop of that cranberry sauce right on top of the brie.
7. Place your bread slices on the grill top and give a few minutes on each side for toasting.
8. Give your brie a little tap and if it's soft, it's ready to go.
9. Spoon your brown sugar pecans on top of the cranberry sauce on top of the brie and finish it with one final generous honey drizzle.
10. Cut open your brie wheel and watch that beautiful cheese ooze out.

Moosejaw

Home-cooked meals.... but not at home.