

BRIE TORTE

This tasty appetizer is easy to transport to potluck parties and makes a wonderful hostess gift.



1 (15- to 16-ounce) wheel Brie
6 tablespoons butter, softened
1/3 cup chopped dried tart cherries
1/4 cup finely chopped pecans
1/2 teaspoon dried thyme (or 2 teaspoons
finely chopped fresh thyme)

Refrigerate Brie until chilled and firm; or freeze 30 minutes, or until firm. Cut Brie in half horizontally.

Combine butter, cherries, pecans and thyme in a small bowl; mix well. Evenly spread mixture on cut-side of one piece of the Brie. Top with the other piece, cut-side down. Lightly press together. Wrap in plastic wrap; refrigerate 1 to 2 hours. To serve, cut into serving size wedges and bring to room temperature. Serve with crackers.

Makes about 20 appetizer servings.

Note: If wrapped securely in plastic wrap, this appetizer will keep in the refrigerator for at least a week.