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Recipes**

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## Baked Brie Skillet

### INGREDIENTS

- 1 large brie wheel
- ½ lb red grapes
- ½ cup strawberries, halved
- ¼ cup almonds and walnuts, roughly chopped
- 2 sprigs thyme, leaves stripped
- 2 tbsp honey
- 1 tsp cinnamon, for garnish
- 1 tbsp balsamic glaze, for garnish
- 1 whole wheat baguette or crostini, for serving

### DIRECTIONS

1. Preheat your gas grill to 350 °F.
2. Place the brie wheel in the center of a cast-iron skillet or oven-safe dish. Arrange the grapes and strawberries around the brie to fill the skillet.
3. Score the top of the brie in a crosshatch pattern. Drizzle with honey and sprinkle with chopped nuts and thyme leaves.
4. Place the skillet on the grill and bake for 10-15 minutes, or until the brie is gooey and the fruit is slightly softened.
5. Remove from heat. Drizzle balsamic glaze and dust with cinnamon. Serve immediately with sliced baguette or crostini for dipping.