

APRICOT WALNUT BRIE

(Adapted from crockpot 365)

The Cooks Next Door

1 large round or wedge of brie

1/2 c. chopped dried apricots

2 Tb. brown sugar

2 Tb. water

1 tsp. balsamic vinegar

1/4 tsp. dried rosemary

1/2 c. chopped walnuts

Use a 1.5 mini round crockpot. If you are going to use a big one, put the brie in an oven-safe dish. As long as the dish and the crockpot heat together, you're all good.

Cut the top rind off. Put the brie into the crockpot. In a bowl, mix the chopped apricots, balsamic vinegar, brown sugar, water and rosemary together. Spoon on top of the brie. Sprinkle on the chopped walnuts.

Cover and cook on high for 1-2 hours, or on low for about 3. Check after an hour in both cases just in case. Serve with your favorite crackers or fruit slices.