



## GARLIC AND BAKED BRIE

Amaretto Infused Raspberry Preserves

Hot Pepper Bacon Jam

2 large heads of garlic

2 Tbsp. olive oil

1 small wheel Brie

Preheat BBQ to medium high. Cut top off garlic heads and drizzle with olive oil. Wrap in foil and grill for 45 minutes. Five minutes before the garlic is done wrap Brie in foil and place over indirect heat. Place garlic, warm Brie, Amaretto Infused Raspberry Preserves and Hot Pepper Bacon Jam on a platter and serve with baguette slices or crackers.

- Amaretto Infused Raspberry Preserves
- Hot Pepper Bacon Jam