



## Grilled Brie and Strawberries

### Ingredients

- 1 8 oz Brie wheel
- 2 tablespoons of [Fustini's Rosemary olive oil](#)
- 8 oz strawberries, hulled and sliced in half lengthwise
- 1/4 cup packed brown sugar
- 3 sprigs of fresh thyme
- pinch [Fustini's Pyramid Flake salt](#)
- pinch red pepper flakes
- [Fustini's Balsamic Glaze](#)
- crackers for serving

### Sharon's Hint

For more of a citrus profile, use Meyer Lemon olive oil. Adapted from [foodnetwork.com](http://foodnetwork.com)

### Directions

#### Step 1.

Preheat a grill or grill pan to medium-high heat. Brush the Brie wheel with some of olive oil. Grill until softened on one side and grill marks appear, (3-4 minutes) Flip the wheel over and repeat on the other side. Carefully transfer to a serving platter or board.

#### Step 2.

Toss the strawberries with the brown sugar in a bowl until coated. Brush grill with remaining olive oil and add strawberries cut-side down. Grill until the sugar is caramelized and the strawberries are tender, 1-2 minutes.

#### Step 3.

Arrange the strawberries around and on top of the Brie. Garnish with the thyme and sprinkle with Pyramid Flake salt and red pepper flakes. Drizzle with balsamic glaze and serve warm with crackers.