

Pairing brie with jams and preserves isn't new... but this recipe will take the flavor up a notch with the famous jelly with a spicy kick.

what you'll need...

- Brie
- Lowcountry Produce **Pepper Jelly**
- Crackers or Puff Pastry Dough
- Fresh rosemary garnish



This recipe is so simple and customizable its perfect and unexpected for your holiday gatherings. Serve the brie and pepper jelly cold with crackers on the side, wrapped in puff-pastry and baked, or baked naked in our Twine brie baker. The spicy kick and subtle sweetness of the pepper jelly is the perfect pairing to our creamy brie cheeses.