

Baked Brie with Cranberries and Pistachios

<http://userealbutter.com/2013/12/15/baked-brie-cranberries-pistachios-recipe/>
from [Gimme Some Oven](#)

6-inch whole wheel of brie (or whatever size you like, as long as there are enough toppings)

2 cups cranberry sauce

1/2 cup shelled raw pistachios, coarsely crushed

zest of 1/2 an orange

cranberry sauce

2 cups cranberries, fresh or frozen

1/2 cup sugar

1/2 cup water

zest of 1/2 an orange

1-2 tbsps Grand Marnier (optional)

Preheat the oven to 350°F.

Make the cranberry sauce: Place the cranberries, sugar, water, and orange zest in a small saucepan over high heat. Stir to dissolve the sugar. Bring the mixture to a boil and reduce to a simmer for 10 minutes. Remove from heat.

Prepare the brie: Place the whole wheel of brie on a parchment-lined or foil-lined baking sheet. Bake for 10 minutes. Remove the brie from the oven and gently set on a serving plate (if you manhandle the cheese too much, it might bust a leak). Top with cranberry sauce. Sprinkle pistachios on top. Finish with orange zest. If you are feeling frisky, drizzle a little Grand Marnier over it. Serve immediately (it is not so great when cold) with crackers, sliced baguette, or crostini. Serves 4-8 as an appetizer (depending on how hungry and cheesy people are).