

Quick & Easy

THE COSTCO WAY

Dayka & Hackett Red & Green Grape Baked Brie

Makes 10 to 12 servings

Ingredients:

1½ cups Flavor Grown Red Grapes
1½ cups Flavor Grown Green Grapes
2 Tbsp extra virgin olive oil
1 Tbsp balsamic vinegar
1 Tbsp thyme, chopped
2 Tbsp brown sugar, divided
1¼-1½ lbs brie round
¼ cup walnuts, chopped
1 French baguette, sliced

Instructions:

Preheat oven to 375 F. On a baking sheet, combine red and green grapes, olive oil, balsamic vinegar, thyme, and 1 tablespoon brown sugar. Roast grapes for 15 to 20 minutes. Remove grapes from the oven. Turn the temperature down to 350 F. Place the brie wheel on a pie baking dish. Spoon grapes over brie. Top with nuts and remaining 1 Tbsp brown sugar. Bake for 10 to 15 minutes. Remove brie from the oven. Allow to sit for a few minutes before adding the baguette slices and serving.

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