

Big Green Egg.

The Ultimate Cooking Experience®



@BigGreenEgg

Planked Brie with Cranberry Relish

- 1 wheel of Brie
- ½ cup Cranberry Relish
- 1 orange, sliced into thin rounds
- 2 cedar planks
- 1 bottle white wine for soaking the plank

Set the EGG for direct cooking without the convEGGtor at 375°F.

Soak the cedar planks in white wine and water for 30 minutes. Place the planks logo-side down for 3 minutes. Flip the planks; place the orange rounds on the cedar plank then add the brie on top.

Smoke for 12-15 minutes, then top with the cranberry relish. Smoke for 3 more minutes; serve on the plank with crackers or toasted crostini.

Cranberry Relish

- 1½ cups granulated sugar
- ½ cup cranberry juice
- ½ to ¾ tsp freshly grated ginger
- ½ tsp ground cinnamon
- 16-ounce bag fresh cranberries
- Zest of 1 orange (orange part only)

Method

Set the EGG for direct cooking without the convEGGtor at 375°F.

In a Cast Iron Skillet, add sugar, juice and spices. Cook, stirring often, until sugar dissolves, syrup is clear and comes to a rolling boil.

In a colander, rinse and pick over the cranberries to remove any mushy ones. Add cranberries to the boiling syrup and continue cooking, uncovered, just until they begin to pop, about 2-5 minutes – be careful not to cook them too long or they will get mushy. Skim the foam off the surface with a metal spoon and discard.

Remove from heat, stir in orange zest and cool to room temperature, uncovered. Place in container, cover and store in the fridge for up to 3 months.