

Quick & Easy

THE COSTCO WAY

Kaylee™ Fuyu Persimmons Baked Brie

Makes 16 to 20 servings

Ingredients:

4 strips applewood smoked bacon
2 to 3 Tbsp olive oil, if needed
1 cup yellow onion, finely chopped
½ Tbsp thyme, finely chopped
2 Kaylee™ Fuyu Persimmons, diced
½ to 1 tsp cinnamon
½ tsp sea salt
¼ tsp black pepper
2 – 1 lb French brie rounds
¼ cup brown sugar
¼ cup honey, optional
½ cup praline pecans, roughly chopped
Crackers of your choice

Instructions:

Preheat oven to 350 F. Line a sheet pan with parchment paper. In a medium skillet, cook bacon until golden and crispy. Place on paper towels. Once bacon has cooled, crumble or finely chop. Add olive oil to the skillet if there is not a thin layer of bacon grease. Add onions. Saute for 10 minutes, or until soft and golden. Add thyme. Cook for 30 seconds, or until aromatic. Turn heat to low. Add Kaylee™ Fuyu Persimmons. Stir. Cook for 5 to 10 minutes. Add bacon, cinnamon, salt and pepper. Stir. Remove from heat. Let cool to room temperature.

Cut brie rounds in half. Sprinkle the bottom half of each round with brown sugar. Top with persimmon mixture, keeping a ½-inch border all the way around. Top with remaining brie halves. Spoon the remaining persimmon mixture over the top. Bake for 5 to 7 minutes. Drizzle with honey and nuts. Serve with crackers.

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