



REGINA'S
FARM KITCHEN®

PROSCIUTTO WRAPPED BRIE

SERVING SIZE: 8–10

INGREDIENTS:

3 oz. sliced prosciutto
(Italian cured ham),
8 slices

14-oz wheel of brie

1 jar Regina's Farm
Kitchen® Peach
Habanero artisan fruit
spread (or any of your
RFK favorites)

Big Green Egg® (ideal),
but your grill will do

Stainless steel cooking/
drying rack

Spatula

Crackers or bread

Serving tray



PROSCIUTTO WRAPPED BRIE

Delightfully French and gooey brie wrapped in grilled prosciutto make this the perfect appetizer for Labor Day cookouts, football tailgating or just sippin' and chillin' on the back porch on a cool fall evening.

SERVING SIZE: 8–10

INSTRUCTIONS:

Prepare your grill for direct and indirect heat. For gas grills (with 3 or more burners), turn all burners to medium-high heat. After 15 minutes, turn off one of the side burners and turn the remaining burners down to medium. If you have a thermometer, try to set the grill to 350 degrees.

Unwrap the wheel of brie and set it aside. Take the prosciutto, and on a work surface, lay out the 8 slices so they overlap in the middle and look like spokes of a wheel.

Set the wheel of brie on top of the prosciutto “wheel.” Spoon ½ jar of RFK Peach Habanero artisan fruit spread on top of the brie. Bring up one slice of prosciutto at a time to cover it. Make sure the brie is wrapped in prosciutto. Place it on the stainless-steel cookie rack and take it to your grill. Don't forget the spatula and serving tray!

Grill over direct heat—about 3 minutes—until it starts to turn golden and crisp. Flip with a spatula and cook another 3 minutes, until that side is golden and crisp, too. Move to indirect heat and cover the grill. Cook until hot and gooey throughout, 5 to 8 minutes more depending on your grill. Keep an eye on it.

Serve immediately with crackers and/or bread and the rest of the RFK Peach Habanero fruit spread on the side.



For other recipe ideas and to order, please reach out to us on social media or reginasfarmkitchen.com

