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Olive on Tap Rosemary & Garlic Butter Olive Oil Grilled Brie

Grilled Brie is not only simplistic in preparation, but phenomenally complex in flavor, particularly when introduced to heat. Follow the recipe below for a hot, smoky twist on a classic cheese.

INGREDIENTS: 2 tablespoons dried rosemary leaves, ground
1/2 teaspoon granulated garlic powder * 1/8 cup **Olive on Tap
Garlic Butter Olive Oil** * 2 16 ounce wheels of brie cheese

Ingredient Tips - Brie Cheese is an ideal pairing complement for toasted artisan breads and crackers, assorted cured meats, fresh fruits and berries, tangy chutneys and jams, pickled vegetables, and a variety of salted and dry-roasted nuts.

Directions: Prior to grilling, preheat grill to medium-high. Whisk together the melted butter, ground rosemary and garlic. Brush over entire surface of the brie wheel. Turn the grill down to low heat and transfer the wheel to the cooler, indirect heat zone to finish cooking.