



Get
Crackin'

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Sweet baked brie

- Preheat oven to **350°**
- Carefully slice off the top rind of the brie, then place back on top of the round
- Bake brie for **15 minutes**
- While brie is baking, in a medium saucepan combine:
 - **1 cup Kahlúa**
 - **1 cup packed brown sugar**
- Bring to a boil, then simmer for **10-15 minutes**
- Add **1 cup chopped walnuts**
- Remove top rind of the brie exposing the gooey middle, and top with Kahlúa sauce






Get
Funky

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Funky roasted garlic

- Preheat oven to **400°**
 - Slice off the top (pointed end) of the head of garlic
 - Drizzle with **olive oil**, and sprinkle with **salt and pepper** to taste
 - Bake for **40 minutes** or until golden
 - You can serve warm and scoop out the garlic with a spreader, or push the cloves out into a bowl when cool
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Get
Gooey

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Gooey artichoke dip

- Preheat oven to **350°**
- In the brie baker, combine:
 - **2 cans (14oz) water-packed artichokes** coarsely chopped
 - **2 cups parmesan cheese** grated
 - **1 cup mayonnaise**
 - **1/2 tsp garlic powder**
- Bake for **20-25 minutes**
- Top with salt and fresh ground pepper to taste and serve with your favourite crackers!





Get
Sunny

contextcreative.com/getsunny

Sunny baked brie

- Preheat oven to **350°**
 - Carefully slice off the top rind of the brie, then place back on top of the round
 - Bake for **15 minutes**

 - While brie is baking, combine:
 - **2 nectarines** coarsely chopped
 - **2 tomatoes** coarsely chopped
 - **10 basil leaves** torn into pieces
 - **3 tbsp red onion** finely chopped
 - **1 tsp wine vinegar**
 - **1 tbsp extra virgin olive oil**
 - **Salt and black pepper** to taste

 - Remove top rind of the brie exposing the gooey middle. Serve alongside this sunny salsa and your favourite bread and crackers
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