

Cedar Planked Brie with Charred Pineapple Salsa

by Chef Brian Henry

1 pineapple peeled and quartered
1 medium red onion peeled and sliced
Olive oil
Balsamic vinegar
2 mini-wheels of Brie or Camembert

Toss pineapple in a little olive oil, enough to lightly coat it. Grill pineapple on BBQ until golden brown. In aluminum pie plate, place the red onions with a splash of olive oil and a splash of balsamic. Allow to cook over the BBQ until soft.

Place cheese onto a pre-soaked cedar plank and cook on the BBQ with the lid closed until golden brown. While the cheese is cooking chop up the pineapple and onion into small chunks and mix together, this is the salsa, when cheese is soft and golden, remove it from the BBQ, and serve with the salsa.

Better yet serve the cheese and salsa with BBQ salmon fillets.



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