

Apricot Compote with Toasted Pine Nuts and Brush Creek Creamery Brie, paired with Clearwater Canyon Cellars Petit Syrah

Ginger (minced)	1 tsp
Star Anise	2 ea
Nutmeg (Ground)	1/2 tsp
Cinnamon	2 sticks
Cinnamon	1 pinch
Lemon Juice	1 tsp
Sugar	3 Tbsp
Apricots (diced)	2/3 cup
Toasted Pine Nuts	2 Tbsp
Water	1 cup

Directions:

- ❖ Combine ingredients in sauce pan with water, bring to a simmer, and cook for 30 minutes. Compote should be thick, like jam.
- ❖ Soften Brie in the oven at 225 degrees, place on platter, top with Compote, pine nuts and cinnamon sticks
- ❖ Serve with crackers and Clearwater Canyon Cellars Petit Syrah