

Grilled Camembert with Macerated Cherries and Rosemary

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Recipe source: [Cooking Light](#)



INGREDIENTS:

- 1 1/2 cups pitted cherries, halved
- 1 teaspoon finely chopped fresh rosemary
- 1 teaspoon sugar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 (5-inch) wheel Camembert cheese (about 8 ounces), at room temperature
- Cooking spray
- Crackers

DIRECTIONS:

- Combine cherries, rosemary, sugar, salt, and pepper in a small saucepan over medium-high heat; cook 6 minutes or until cherries release their juices and juices are slightly thickened. Cool completely.
- Preheat grill to low.
- Coat grill rack and one side of cheese with cooking spray.
- Place cheese, coated side down, on grill rack; cook, covered, 5 minutes or until the rind is soft.
- Invert cheese onto a plate. Spoon cherry mixture over top. Serve with crackers.