

Speedy Southern

Southern cuisine is notoriously not fast. Sunday dinner comes late in the day partly because the good things on the menu take time.

For her new book, *Quick-Fix Southern* (Andrews McMeel, \$16.99), author Rebecca Lang promises company food that can be ready in half an hour. She delivers, not by relying on convenience foods, but by carefully choosing recipes that showcase Southern flavors — simply.

She likes the slow-cooker, and she uses smaller, often boneless cuts of meat. She also knows when to take her time. For pimento cheese, she writes, “preshredded cheese simply will not do.”

An appetizer of baked brie isn’t really Southern, but Lang makes it so by dressing it with fig preserves and pecans.

Cathy Barber



Evans Caglione/Staff Photographer

Baked Brie With Fig Preserves and Pecans has a Southern flair.

BAKED BRIE WITH FIG PRESERVES AND PECANS

- 1 (8-ounce) wheel brie cheese
- 1/4 cup fig preserves
- 1 teaspoon chopped fresh rosemary
- 8 pecan halves
- Crackers or French bread for serving

Preheat the oven to 350 F.
Trim the rind off the top of the brie, leaving a 1/4-inch border around the edge.
Combine the fig preserves and rosemary in a small mixing bowl. Spread over the top of the trimmed brie.
Bake for 8 minutes. Arrange the pecans over the preserves and bake for an additional 5 minutes.
Serve immediately with crackers or French bread. Makes 8 servings.

