

— appetizers —

BAKED BRIE WITH CRANBERRY CHUTNEY



10 minutes



15-20 minutes



20 servings

INGREDIENTS

Ginger Cranberry Chutney:

- 1 cup fresh or frozen cranberries (250 mL)
- 2/3 cup sugar (150 mL)
- 1/3 cup cider vinegar (75 mL)
- 2 tbsp. water (30 mL)
- 2 tsp. grated fresh ginger (10 mL)
- 1/4 tsp. cinnamon (1 mL)
- 1/8 tsp. cloves (0.5 mL)

- 2 lb. round of brie cheese (1 kg)
- crackers or sliced baguette

INSTRUCTIONS

1. Combine the chutney ingredients in a saucepan. Bring to a boil; reduce heat and simmer over low heat until thickened, about 15 minutes.
2. Place the Brie in a baking dish that fits, with just a little room left over. Score the top of the cheese into diamond shapes.
3. Spoon the chutney over the cheese.
4. Bake at 350° F (180° C) for 15-20 minutes or microwave for about 2 – 3 minutes, or until cheese is soft. Serve with crackers or a sliced baguette.

NOTE

The chutney may be refrigerated for up to a week, or frozen for longer storage. It may also be served with meat.

VARIATION

There is enough chutney to accommodate 4, 4 1/2 oz. (125 g) rounds of Brie if you prefer.