

Margaret Fraser's Brie with Cranberry Chutney

AUTHOR AND FOOD stylist Margaret Fraser bakes a vivid cranberry chutney atop a wedge or whole round of Brie and then surrounds the gooey cheese with crackers or flat bread — an invitation for guests to dig in. You can also garnish the cheese with fresh berries if desired.

1 Brie round 1
(8 inch/20 cm)

CRANBERRY CHUTNEY:

1 cup Cranberries 250 mL
(fresh or frozen)
1/4 cup Packed brown 50 mL
sugar

METHOD

2 tbsp Chopped green 25 mL
onion
2 tsp Lime juice 10 mL
1 tsp Chopped pickled 5 mL
jalapeño pepper
Salt and pepper
Toasted pecan
halves (optional)

Cranberry Chutney: In saucepan, bring cranberries, sugar and 1 tbsp (15 mL) water to boil; reduce heat and simmer, uncovered, for 5 minutes. Add onion, lime juice, jalapeño, and salt and pepper to taste. Let cool slightly. (*Can be covered and refrigerated for up to 3 days.*)

Place Brie on ovenproof serving dish. Spoon chutney over top. Bake in 350°F (180°C) oven for 10 to 15 minutes or until cheese is just starting to melt. Garnish with pecan halves (if using). Makes about 16 servings.