

Baked Brie w/ Cranberry Chutney

A White family favourite

ingredients

- 1 Brie round

Chutney:

- 1 cup cranberries (fresh or frozen)
- 1/4 cup packed brown sugar
- 1 Tbsp water
- 2 Tbsps chopped green onions
- 2 tsps lime juice
- 1 tsp chopped jalapeno pepper
- S & P to taste

Garnish:

- Toasted chopped pecans

directions

In a small saucepan, bring the chutney ingredients to a boil. Reduce heat and simmer uncovered ~ 5 mins.

Place brie on round baking stone. Top with cranberry chutney. Sprinkle with toasted chopped pecans and bake in 350 F oven for about 10 - 12 mins, just till brie is softened and warmed through.

notes

Serve with sliced baguette and/or assorted crackers.