



Brie Bites with Texas Style Cranberry Chutney

SERVES 8

Ingredients

1 French baguette loaf

about 6 oz of brie cheese

olive oil

2 8 ounce cans crushed pineapple, drained really well

1 15 oz can of whole berry cranberry sauce

1/2 teaspoon of ground ginger

1/4 cup of green onions, chopped

1 jalapeño, seeded and chopped

1/4 cup of brown sugar

1/4 tsp of salt

olive oil

Instructions

To make the cranberry sauce:

In a small saucepan, combine the cranberry sauce, pineapple, brown sugar, ginger and

salt.

Bring to a boil. Reduce the heat to low and simmer for about 5 minutes until the mixture thickens.

Remove from the heat and add in the jalapeño and green onions. Stir to combine.

Once the mixture has cooled completely, refrigerate until ready to use.

To assemble the Brie Bites:

Preheat the oven to 350. Slice the baguette into 1/2 inch thick slices. Place on a baking sheet and drizzle with a little olive oil.

Bake the bread slices for about 10 minutes until they begin to crisp up and turn golden brown.

While the bread is baking, slice the brie. When the bread comes out of the oven, top the slices with the brie so that it melts slightly.

Top the brie with a little dollop of the cranberry sauce and serve on a platter.