

# Brie with Cranberry Chutney



Recipe courtesy of Stephanie Amos

Prep: 10 minutes      Cook: 15 minutes

## **INGREDIENTS**

2 tablespoons butter or margarine  
1 medium sweet onion, thinly sliced into ½ moon shape  
½ cup dried cranberries (Craisins)  
1 tablespoon packed brown sugar  
1 tablespoon white or regular balsamic vinegar  
¼ - ½ cup chopped pistachios  
1 13.2 oz Brie round  
Assorted Crackers

## **DIRECTIONS**

Melt butter in fry pan.

Add onions and cook until translucent (do not brown).

Add dried cranberries, brown sugar, and balsamic vinegar and cook for approximately 5 minutes until mixture thickens and onions caramelized.

Meanwhile...

Heat oven to 350°

Place brie round in greased oven safe dish and warm in oven for approx. 8 – 10 minutes, until softened.  
*(\*\* Can heat in microwave on low, but outer portion tends to liquefy \*\*)*

Once brie is warm serve either in warming dish or transfer to platter, cut top of brie open, pour chutney over brie, and sprinkle chopped pistachios on top.

Serve with crackers of your choice.