



Cherry Chutney Over Brie

Prep: 20 mins / Cook: 50 mins / Yield: Enough to top two wheels of brie.

What you'll need:

- 1 cup dried cherries
- 2 lb. dark sweet cherries, pitted and roughly chopped
- 1 1/2 C brown sugar
- 2 Granny Smith apple, peeled and finely chopped
- 1 cup finely chopped onion
- 1/2 cup apple cider
- 1/4 cup apple cider vinegar
- 1/2 tsp. allspice
- 1/2 tsp. cinnamon
- 1 tsp. salt
- 4 T cornstarch
- 16 oz. of brie - usually two wheels (ok to use camembert cheese instead)

What you'll do with it:

- Preheat oven to 350 degrees
- Combine all ingredients except cheese in heavy saucepan.
- Bring to a boil over medium high heat.
- Reduce to medium low heat for approx. 50 minutes until thickened, stirring periodically.
- Cool at least one hour before serving.
- Place brie in an ovenproof pan and heat at 350 degrees for 10-15 minutes, or until softened.
- Pour approx. 1 cup cherry chutney (or as much as you desire) over brie and serve with crackers and/or baguette sliced on an angle.
This is also tasty over cream cheese or even a mild chevre.

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