

Warm Brie With Wild Maine Blueberry Chutney

Chef John Hughes
The GYPSY KITCHEN
www.the-gypsy-kitchen.com

Servings: 2

1 Small Wheel Brie

Chutney:

1/4 Cup Wild Maine Blueberries

1 Small Shallot, minced

1/2 Teaspoon Ginger, grated

1 Tablespoon Brown Sugar

1/2 Tablespoon Orange Juice

1/2 Teaspoon Cornstarch

1 Cinnamon Stick

To Taste Kosher Salt

To Taste Cracked Black Pepper

Suggested Wine: Late

Harvest Rielsing

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In a medium saucepan, combine the blueberries, shallot, ginger, brown sugar, orange juice, cornstarch and cinnamon and bring to a boil over medium heat. Boil for 2 minutes. Remove cinnamon stick, adjust seasoning with salt and pepper. Cover. Refrigerate 30-45 minutes or until completely cooled.

Preheat oven to 350F.

When oven is hot, place the wheel of brie on baking sheet on middle rack of oven and bake for 9-12 minutes or until cheese is soft but still manageable.

Remove from oven, arrange in middle of platter, top with cooled blueberry chutney and good quality crackers or crusty bread. Enjoy!

Per Serving (excluding unknown items): 295 Calories; 20g Fat (60.0% calories from fat); 16g Protein; 15g Carbohydrate; 4g Dietary Fiber; 72mg Cholesterol; 459mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 1/2 Other Carbohydrates.