

Cranberry Chutney over Brie with Saltine Crackers©

Ingredients:

1–12 oz. pkg.	cranberries, fresh or frozen, do not defrost
1 med.	apple, peel, core, sliced
2 stalks	celery, sliced
10 dry	apricots, cube into small pieces
10 pieces	crystallized ginger, chop
1 Tbsp. fresh	onion or 1/2 Tbsp. dry onions
1	lemon, zest and juice
1 tsp.	lemon pepper
1 tsp.	Madras™ curry
1/2 tsp. dry	mustard powder
1 1/2 cups light	brown sugar
1/2 cup	Port, Maderia, or Marsalla wine
2 oz.	butter
3 Tbsp.	orange marmalade
1/2 cup	walnuts, chopped, optional

Method:

Spray a large pot with a non-sticking spray. Fold all ingredients together except butter, marmalade and walnuts. Bring to boil and simmer 10–12 minutes. Add butter, marmalade and walnuts and simmer until thickened. Cool and refrigerator up to 2 months in an airtight container. Serve over brie cheese, or with turkey or ham.

Meanwhile, clean one 8 or 12 oz. jelly jar that has been used only once. On a cakerack lay a wet paper towel, set jar on top and put a fork in jar. Carefully fill jar with chutney mixture while boiling hot. Leave half inch head room at the top of the jar. Add 1 Tbsp. rum. Flame rum and cover jar immediately. Tighten lid and let cool. Keeps in the pantry several years, but after opening you need to refrigerate. Stir before serving. Makes a great gift!

Saltine Crackers–Ingredients:

1 pkg.	saltine crackers
2 oz.	butter, melted

Method:

Preheat conventional oven to 375°, convection oven to 350°.

Put saltine crackers on a buttered cookie sheet. Baste top with butter and bake until light brown 6–8 minutes.

Cheese–Ingredients:

1–18 oz. round	Brie cheese
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Method:

Scrape rind from cheese. Heat for 6–8 minutes in an ovenproof dish. Put cheese dish on a serving tray, pour chutney over cheese and put saltine crackers around edge.

Hint: Makes a great gift.

