

Cranberry Baked Brie

Brie's woody richness is complemented by the tart cranberries, and it's baked until it's bubbling and oozy then scooped up with crackers or bread.



Prep Time: 10 minutes

Cook time: 15 minutes

INGREDIENTS

Yield: 16 servings

- 8 oz round Brie or Camembert
- 10 sprigs of fresh thyme

For Cranberry Sauce:

- 12 ounces (1 bag) fresh cranberries
- 1/2 cup honey or maple syrup
- 1/2 cup water or orange juice
- 2 peels of an orange
- 1 cinnamon stick (or 1/2 tsp ground cinnamon)

To Serve:

- 1 cup walnuts or pecans, toasted
- Crackers, crostini or sliced baguette

PREPARATION

For Sauce:

- Rinse cranberries in a colander. Drain excess water. Pick through and discard any squishy berries.
- In a saucepan, combine all ingredients and bring the mixture to a boil over medium high heat. Reduce to medium low and cook stirring occasionally until the berries have popped, and the mixture has reduced and thickened to your liking 5-10 minutes. Remove from heat and discard the cinnamon and orange zest. Taste and if the mixture is too tart, add more honey/ maple or orange juice.
- The sauce will thicken as it cools. Refrigerate in a covered container for up to 2 weeks.

Heat the Brie:

- Preheat oven to 350°F. Prepare a baking dish with parchment paper.
- Place Brie on the baking dish and top with thyme. Bake for 15 mins.
- Remove the cheese from the oven and let sit for 1-2 mins.
- Discard the thyme sprigs or reserve for garnish.

To Serve:

- Transfer Brie to a serving platter. Top with cranberry sauce and toasted nuts. Serve with your choice of crackers or sliced bread.

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