



Melting Blueberry Brie with Summer Chutney

- 6 ounces wild blueberry preserves
- 1-1/2 cups fresh blueberries
- 1/2 Tablespoon grated fresh ginger
- 1 small clove garlic, minced
- 3 Tablespoons golden raisins
- 1 Tablespoon cider vinegar
- 1/4 teaspoon ground white pepper
- 1/2 teaspoon cinnamon
- 1/2 teaspoon sea salt
- 1 (8 ounce) wheel double or triple creamy brie
- 1 crusty baguette, sliced diagonally

In a medium sized bowl, stir preserves, blueberries, grated ginger, minced garlic, raisins, vinegar, white pepper, cinnamon, and sea salt. Set aside at room temperature for 30 to 45 minutes to blend flavors.

Preheat oven to 400 degrees F. Locate a baking dish that can be also used for serving.

Place the brie wheel on the baking plate. Lightly mark the wedges with a sharp knife but do not cut through the cheese. Spoon a dollop of prepared chutney on top of brie; some can run over the sides of cheese. Place remaining chutney in a serve along container.

Place brie in preheated 400 degree oven for 15 to 20 minutes or until the cheese is beginning to ooze. Carefully cut into wedges. Serve warm with slices of crusty baguette or halved bread slices. Serves: about 4 to 6

Inspired by Chef Judith Fertig – who loves to serve it on a plank prepared on a grill with a blueberry crown.

Cook's Note: This can be served with your favorite preserves and fruit. Different types of brie will melt faster or slower than recipe time. Watch carefully to see when it just starts to melt. You can use any leftover chutney to top salads, grains, or even meats. It is that delicious!

About the Recipe: Melting brie topped with summer's best blueberries is a winning appetizer. Crusty fresh bread slices are perfect for scooping up all that goodness. A perfect appetizer for your gourmet dinner party!