



BRIE & CRANBERRY BITES

Rather than fuss with phyllo pastry, use a tortilla scoop to cradle a bite of brie and top with a simple homemade cranberry sauce. Sprinkle with your favorite chopped nut before broiling. Easy, ooey, gooey & good.

INGREDIENTS

CRANBERRY SAUCE

- 1 x 340 g fresh cranberries
- 200 ml water
- 1/2 c brown sugar (or equivalent low sugar alternative)
- 3 Tbsp lemon juice

BITES

- Corn tortilla 'scoops'
- Brie - cut into small bite sizes
- Chopped walnuts (or nuts of your choice)

DIRECTIONS

To make the sauce, combine the cranberries, water, brown sugar and lemon juice in a medium sauce pot. Over medium high heat, bring to a boil stirring often and boil for about 5 minutes. When cranberries have burst and sauce has begun to thicken, remove from heat and allow to cool.

Preheat broiler on low to medium.

On a baking sheet, arrange the scoops. Place a piece of brie in each scoop. Top with cranberry sauce and sprinkle with nuts. Broil until cheese is melted and bubbly. Serve while warm.

Tip: You can spice the cranberry sauce with orange peel, ginger root or cloves if you like. The sauce will make more than needed for this recipe. Chill the remaining and serve with roasted or grilled meat, top yogurt or ice cream or use as a spread on sandwiches. This sauce would also work with the turkey meatballs in this recipe [Cranberry Meatballs](#)

NUTRITION FACTS

Per 5 Bites: 217 Calories, 5g Pro, 23g Carbs, 2g Fibre, 13g Fat

