

Cranberry Topped Brie

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Source: Dierberg's website - *Tested by Dierbergs Home Economists*

INGREDIENTS:

1 C fresh cranberries
1/3 C sugar
1/4 C water
1/2 C chopped pear
1 TBS Amaretto liqueur
1 wedge (8 oz) Brie cheese, at room temperature

DIRECTIONS:

In medium saucepan, combine cranberries, sugar & water. Bring to boil over medium-high heat. Cook 5 minutes, stirring occasionally. Stir in pear & Amaretto. Cook 2 minutes. Unwrap Brie - do NOT remove rind. Place on serving plate. Spoon hot cranberry mixture over Brie. Serve with French bread or crackers.

MAKE-AHEAD TIP: Prepare cranberry sauce & refrigerate. Warm in microwave before spooning over Brie.

Makes 8 servings