

Cranberry Glazed Natural Pastures Comox Brie

A delicious appetizer any time of the year.

- 1 wheel Natural Pastures Comox Brie
- Crackers
- Apple and pear slices

Cranberry Marmalade

- 1 1/2 cups raw cranberries
- 1/2 cup firmly packed brown sugar
- 1/4 cup dried currants
- 1/4 cup water
- 1/8 tsp. dry mustard
- 1/8 tsp. ground allspice
- 1/8 tsp. cardamon
- 1/8 tsp. ground cloves
- 1/2 tsp. ground ginger

Combine all marmalade ingredients in heavy saucepan. Cook over medium heat until most of the berries pop, about 5 minutes, stirring frequently. Cool to room temperature.

Preheat oven to 300°F/149 C. Using sharp knife, cut Natural Pastures Brie in half horizontally. Place cheese on a cookie sheet lined with foil. Spread cranberry marmalade over cheese. Bake for 8-12 minutes or until cheese is soft, but not runny.

Set cheese on large platter. Cool slightly. Surround with crackers and fruit. Enjoy!

*Buy or request Natural Pastures cheeses
from fine grocery & specialty food stores.*

Courtenay, BC, Canada
1-866-244-4422



www.naturalpastures.com



NATURAL PASTURES
cheese company

Savour Pure Winners!