

Spicy Cranberry Relish and Brie
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1 bag fresh cranberries
1 cup water
½ c. sugar
1 ½ to 2 habanero peppers, chopped and seeded
½ yellow onion, chopped
About 2 tsp grated fresh ginger
½ tsp sea salt
¾ c. chopped pecans or walnuts
12oz – 16 oz round brie cheese

Boil the water and sugar on medium heat for 10 minutes. Add the cranberries, peppers, onion, ginger, and sea salt. Cook on low for about 15-20 minutes. I mash the cranberries as they cook and become soft with a potato masher. Put the brie either in an oven-proof crock or on a cookie sheet. Spoon the cranberry mixture over the top, letting it drip down the sides. Add chopped nuts to cover the brie and topping. Bake at 350 for 10-15 minutes, just enough to warm the cheese and slightly toast the nuts. Serve with melba rounds, crackers, or toasted bread.