

Seasonal Eating



Cranberry Brie Appetizer Cups

- 1 (12-ounce) bag cranberries
- 3/4 cup pomegranate juice
- 1/2 cup orange juice
- 1 cup sugar
- 48 frozen phyllo pastry cups, thawed
- Brie cheese

In a saucepan combine cranberries, pomegranate juice, orange juice and sugar. Bring to a boil and boil for 15-20 minutes to allow cranberries to pop and sauce to thicken slightly. Remove from heat and cool. Place pastry cups on a baking sheet. Cut brie into small 3/8" cubes. Place one cube in each phyllo cup and top with a little of the cranberry sauce. Bake in a 350 degree oven for 10 minutes until cheese melts. Let cool a few minutes before serving.