

Cranberry Brie Bites

- 2 tablespoons unsalted butter
- 1/2 cup chopped onion
- 2 tablespoons chopped, fresh rosemary
- 12 ounces fresh cranberries, picked over for stems
- 1 1/2 cups sugar
- 1/2 cup water
- Lemon zest from 1 lemon
- 1 package frozen puff pastry, thawed
- 1 1/2 pounds brie cheese
- 1 egg, beaten with 2 tablespoons water

Melt the butter in a 3 quart saucepan over medium heat. Add the onion and rosemary and cook, stirring, until the onion softens, 3 to 4 minutes. Add the remaining ingredients, bring to a boil, and continue boiling until the cranberries begin to pop and the mixture begins to thicken, 4 to 6 minutes. Reduce the heat to medium-low and simmer for another 10 minutes until the mixture is thickened. Remove from the heat and let cool to room temperature. (At this point you can cover and refrigerate for up to 2 weeks or freeze up to 2 months.)

Roll out each puff pastry sheet into a 16 inch square. Cut each square into 2-inch squares. Place a square into a muffin tin cup and spoon in 1 teaspoon of the cranberry sauce in the middle of the dough. Cut the brie cheese into 1/2 inch thick slices and then cut the slices into 1 inch strips. Place a piece of the Brie on top of the sauce. Draw up the corners of the dough toward the center and twist together to seal. Brush with a bit of the egg wash. (If you are freezing the pastries, don't brush with the egg wash.) Repeat until you have used up all the pastry. (At this point, you can cover and refrigerate up to 8 hours or freeze in the tins, then transfer to a zipper-top plastic bag and keep frozen for 5 weeks.) Preheat the oven to 400 degrees. Bake until golden brown, 12 to 14 minutes. If the pastries are frozen, place the defrosted pastries on a baking sheet lined with a silicone liner, parchment paper, or aluminum foil and brush with the egg wash, bake for 15-17 minutes, until golden brown.