

Baked Brie with Blueberry Balsamic Chutney

1 tablespoon butter

1 tablespoon olive oil

1/2 small yellow onion, sliced

1 cup frozen blueberries

3 tablespoons balsamic vinegar

1 tablespoon Maple syrup

1 cinnamon stick

1 teaspoon fresh thyme

1 (8 ounce) wheel of Brie cheese

Crusty bread or crackers to serve

1. Preheat oven to 350°F. Unwrap brie and place in a shallow ovenproof serving dish; place dish on a baking sheet.
2. In a skillet over medium high heat, combine butter and olive oil. Add onion and sauté for 2 – 4 minutes or until they become translucent.
3. Add frozen blueberries and continue to stir for an additional 1 – 2 minutes.
4. Add balsamic vinegar, maple syrup, cinnamon stick and thyme to the mixture, stirring occasionally.
5. Reduce heat to low and simmer for about 10 – 12 minutes or until the liquid is reduced and you have a jam like consistency.
6. Remove from heat and discard cinnamon stick.
7. Pour chutney on top of the brie round and bake for 10 – 12 minutes.
8. Serve immediately with crusty bread or crackers.