

## **BRIE WITH DRIED APRICOT CHUTNEY**

1/2 cup (125 mL) chopped dried apricots	1 tsp (5 mL) chopped fresh rosemary
1/4 cup (50 mL) water	1/8 tsp (0.5 mL) red pepper flakes
2 tbsp (25 mL) packed golden brown sugar	1/8 tsp (0.5 mL) salt
1 tbsp (15 mL) balsamic vinegar	1 round (340 g) brie cheese

To prepare chutney, combine all ingredients except brie in a small saucepan. Bring to a boil over medium heat. Reduce heat and simmer, covered, stirring occasionally, until slightly thickened and apricots are tender, about 5 - 7 minutes; cool. Cover and refrigerate for up to 2 days. Trim rind off top of brie. Score top edge of brie at 1 inch (2.5 cm) intervals. Place brie in a microwave-safe baking dish that fits it almost exactly. Spread chutney on brie. Microwave, uncovered, on high (100% power) for 1 1/2 minutes or just until brie is melted and heated through. Let stand for 5 minutes. Serve with baguette slices or crackers. Serves 8.

**Cook's Note:** *To make brie easier to trim, first place it in the freezer for 30 minutes.*