



Roasted Balsamic Cranberry and Brie Crostini

Recipe from www.neighborfoodblog.com



Ingredients

2 Tablespoons butter, melted	2 Tablespoons balsamic vinegar
2 Tablespoons olive oil	1/2 cup sugar
1/2 a French baguette, sliced thin	1 Tablespoon fresh rosemary
12 ounces fresh cranberries	4 ounces triple cream brie



Directions

Preheat oven to 425 degrees.

In a small bowl, whisk together butter and olive oil. Brush both sides of the baguette slices with mixture and line them up on a baking sheet. Set aside.

In another small bowl, stir together the cranberries, balsamic vinegar, sugar, and rosemary. Spread these out on a rimmed baking sheet. (They get pretty sticky, so if you want to avoid scrubbing, line the pan with parchment paper).

Place the cranberries in the oven. Roast for five minutes, then add tray of baguette slices to the oven. Roast for an additional 6 minutes then remove baguette slices, flip them over, and return to the oven for another 4-6 minutes, or until crispy and golden. At this point, the cranberries should be popped open with juices running out.. Remove both the cranberries and baguette slices from the oven.

Top each baguette with a slice of brie and a spoonful of cranberries. These can be served while the cranberries are still warm, or you can make the components ahead of time. The cranberries can be chilled overnight and the crostini will keep in a zip lock bag. Simply assemble and serve at room temperature when you're ready!

Yield: 12 servings
Serving Size: 1 crostini

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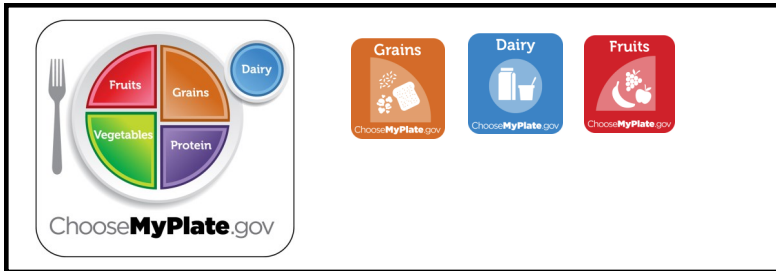
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Fast Facts



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Cooking Tips



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Nutrition Facts



Nutrition Facts

12 servings per container

Serving size 1 each

Amount Per Serving
Calories 150

% Daily Value*

Total Fat 7g 9%

Saturated Fat 3g 15%

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 3g

Cholesterol 15mg 5%

Sodium 140mg 6%

Total Carbohydrate 18g 7%

Dietary Fiber 1g 4%

Total Sugars 10g

Includes 8g Added Sugars 16%

Sugar Alcohol 0g

Protein 4g 8%

Vitamin D 0mcg 0%

Calcium 26mg 2%

Iron 1mg 6%

Potassium 49mg 2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

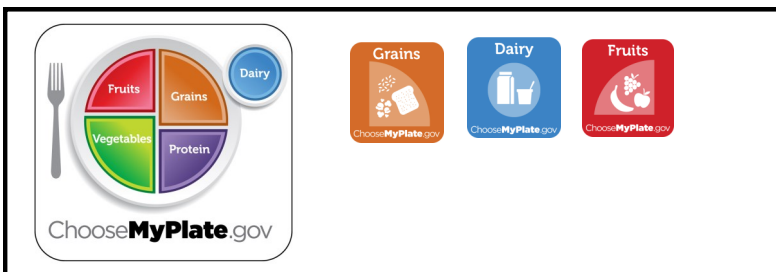
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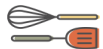
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