
Sunny's Apple, Brie and Cranberry Bites

Recipe courtesy Sunny Anderson, 2017

Serves 6-8

Ingredients:

10 ounces creamy brie spread, (I like President or Alouette)
2 fresh sage leaves, very finely minced
2 Granny Smith apples, cored and cut into thin wedges
2 tablespoons fresh lemon juice
¼ cup dried cranberries
2 tablespoons honey or agave nectar

- 1. Mix cheese.** In a small bowl fold together the brie and sage.
- 2. Soak the apples.** In a small bowl add the apples, ½ cup of water and the lemon juice. Mix gently to coat and remove the wedges to a paper towel lined plate.
- 3. Assemble and serve.** Arrange apple wedges on a tray. Scoop equal amounts of the spread on the center of each wedge. Plunk two or three dried cranberries in the cheese and once done with them all, drizzle honey over the entire platter.