



Eat Well

## Sparkling Cranberry Brie Bites

### Directions

Purchase easy to slice logs of Brie. Place crackers on a serving platter. Top each cracker with a thin slice of Brie and garnish with 3 or 4 sugared cranberries (recipe below). Serve immediately.

**Sugared Cranberries:** Place a wire rack with small openings (so cranberries don't fall through) on a foil lined baking sheet; set aside. In a small saucepan combine  $\frac{1}{2}$  cup water and  $\frac{1}{2}$  cup sugar. Heat over medium low heat, stirring occasionally until the sugar is fully dissolved. Remove the pan from the heat and let cool slightly. Add 1 cup fresh cranberries to the saucepan and stir gently to coat. Using a slotted spoon or strainer remove the cranberries from the sugar mixture and let drain. Place the cranberries on the rack. Let stand about 1 hour. Roll cranberries in additional sugar.

*Servings: 24*

### Nutrition information per serving:

Calories: 47, Fat: 1.5g, Protein: 1g,  
Carbohydrates: 7.5g, Sodium: 47mg

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Source: Midwest Living

### Ingredients

- » 3oz cheese, brie (log)
- » 24 whole grain crackers
- » 1 cup whole cranberries
- »  $\frac{1}{2}$  cup sugar, granulated
- »  $\frac{1}{2}$  cup water

