

Honey Cups with Brie, Walnuts and Cranberries [National Honey Board]

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Ingredients:

- 4 tbsps – honey
- 1/2 lb - brie cheese
- 1/2 cup - chopped walnuts
- 6 tbsps - dehydrated cranberries
- 1 tbsp - chipotle paste
- 30 - phyllo pastry shells
- Salt and pepper
- 3 - canned chipotle peppers , For the chipotle paste
- 1/4 cup - chicken stock or water, For the chipotle paste

Directions:

- In a small saucepan, lightly heat the honey and mix it with the chipotle paste, salt and pepper.
- Add the walnuts and cranberries and stir. Remove saucepan from fire.
- Cut the brie cheese into ½-inch cubes.
- Preheat oven to 350°F.
- Place the phyllo cups onto a baking sheet and fill them evenly with the cubed brie.
- Top them evenly with the honey mixture and bake them in the oven for 5 - 7 minutes or until the cheese melts.
- Serve them hot.
- For the chipotle paste:
 - Clean the chipotles peppers and remove all the seeds.
 - Put them in a blender with the water or chicken stock.
 - Blend until perfectly mixed.
 - It can keep for weeks in the refrigerator and is a good base for preparing chipotle sauce or for flavoring other dishes.