

Brie with Lemon Roasted Cashews and Blueberry Sauce

Kirkland Signature/Meduri Farms/Harvest Manor Farms

4½ lemons, divided
1½ cups Kirkland Signature whole fancy cashews
¾ cup water
¼ cup sugar
½ cup Kirkland Signature dried blueberries
1 13.4-ounce Kirkland Signature Brie cheese wheel
Lemon wedges and herb sprigs, for garnish
Crackers or rustic bread, for serving

Squeeze the juice from 3½ lemons. Soak cashews in the lemon juice for 30 minutes.

Grate the zest from the remaining lemon and set aside.

Squeeze the juice from the zested lemon into a saucepan and add water. Bring to a boil, then add sugar and stir until dissolved. Add blueberries and return to a boil, then lower the heat and simmer until the sauce thickens, 10-15 minutes. Remove from the heat and let cool.

Preheat oven to 325°F.

Strain the cashews from the lemon juice, and spread them onto a cookie sheet. Bake for 15-20 minutes, stirring occasionally, so they brown evenly. When the nuts are browned, remove them from the oven and spread onto a paper towel to cool. Once the cashews have cooled, chop coarsely.

To serve, remove the rind from the top of the Brie wheel. Press the chopped cashews into the top of the Brie to cover. Spoon the blueberry sauce over the cashews. Garnish with lemon zest, lemon wedges and herb sprigs. Serve with crackers or rustic bread. Makes 20 servings.



Cranberry and Cheddar Pita Bites

Cabot Creamery Cooperative

2 8-inch pita breads, whole wheat or white

½ cup whole-berry cranberry sauce or chutney

5 ounces Cabot 3 Year Cheddar or Cabot Vintage White Extra Sharp Cheddar, grated (about 1¼ cups)

Place one oven rack in the upper position and one in the center. Preheat oven to 375°F. Line a baking sheet with foil.

Cut each pita bread into eight 2-inch rounds with a biscuit or cookie cutter. Split each round in two. Arrange on the baking sheet and bake on the center rack for 6-8 minutes, or until crisp and toasted.

Adjust the heat to broil. Top each toasted pita round with ½ teaspoon cranberry sauce and top with cheese, dividing it evenly among them.

Broil, carefully monitoring and rotating as necessary, for 30 seconds to 3 minutes, or until the cheese is evenly melted. Cool slightly before serving. Makes 32 bites.

Nutritional information: Each 4-bite serving has 147 calories, 5.5 g protein, 18 g carbohydrates, 6 g fat (3 g saturated), 19 mg cholesterol, 1.5 g fiber, 279 mg sodium, 128 mg calcium.

