



New England Patriots Baked Brie with Chutney and Crisp Bacon

From Dr. BBQ's The NFL Gameday Cookbook.

Ingredients

1 large Granny Smith apple, diced
1 medium onion, diced
½ red bell pepper, chopped
½ cup sugar
⅓ cup cider vinegar
¼ cup water
1 tablespoon balsamic vinegar
1 tablespoon minced garlic
¾ cup chopped dried apricots
½ cup raisins
2 teaspoons grated peeled fresh ginger
1 ½ teaspoons mustard seeds
¼ teaspoons mustard seeds
¼ teaspoon cayenne
¼ teaspoon salt

One 16-ounce round Brie
12 slices bacon, cooked crisp and chopped
Crusty bread or crackers, for serving

Instructions

To make the chutney, in a Stir-Fry & Paella Pan on the EGG, or a large saucepan over medium-high heat on the stove top, combine the apple, onion, pepper, sugar, cider vinegar, water, balsamic vinegar, and garlic. Bring to a boil and reduce to a low simmer. Cook for 15 minutes, and continue cooking until the mixture thickens slightly and becomes syrupy, about 35 minutes. Remove from the heat and cool. This can be made the day ahead and refrigerated.

Set the EGG for indirect cooking (with convEGGtor) at 350°F/177°C. Place the Brie on a Baking Stone or an aluminum-foil pan. Heap the chutney over and around the Brie. Cook, covered, for 15 minutes, or until the Brie begins to melt. Top with the chopped bacon. Serve with crusty bread or crackers.

Makes 8 servings