



## Warm Brie With Ginger-Citrus Glaze

 Vegetarian  Gluten Free

READY IN



10 min.

SERVINGS



8

CALORIES



173 kcal

SIDE DISH

### Ingredients

- ☐ 2 teaspoons apple cider vinegar
- ☐ 8 oz brie round
- ☐ 8 servings round buttery crackers fresh assorted
- ☐ 0.5 teaspoon rosemary fresh chopped
- ☐ 0.3 cup ginger preserves
- ☐ 1 tablespoon honey
- ☐ 1.5 teaspoons orange zest
- ☐ 0.3 teaspoon pepper freshly ground

☐ 0.3 teaspoon salt

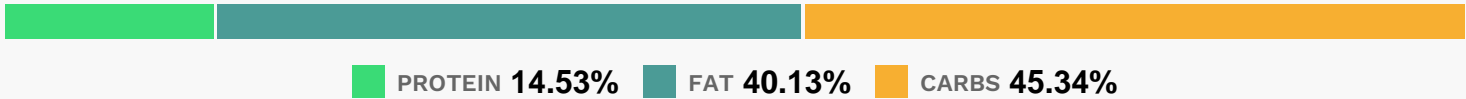
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ microwave

Directions

- ☐ Preheat oven to 40
- ☐ Trim and discard rind from top of Brie.
- ☐ Place Brie on a lightly greased baking sheet.
- ☐ Bake 7 to 9 minutes or until cheese is just melted.
- ☐ Meanwhile, microwave ginger preserves and next 6 ingredients in a small microwave-safe glass bowl at HIGH 30 seconds; stir until blended and smooth. Microwave at HIGH 1 minute.
- ☐ Let stand while cheese bakes.
- ☐ Transfer Brie to a serving dish; drizzle warm glaze immediately over Brie.
- ☐ Serve with assorted crackers and fresh fruit.
- ☐ \*1/4 cup fig preserves maybe substituted.
- ☐ Note: For testing purposes only, we used Dundee Ginger Preserve.
- ☐ Place the Brie directly on an oven-safe serving plate, and bake as directed. The hot plate will keep the cheese warm and gooey longer.

Nutrition Facts



Properties

Glycemic Index:20.78, Glycemic Load:1.25, Inflammation Score:-4, Nutrition Score:4.7647825920064%

Nutrients (% of daily need)

Calories: 173.4kcal (8.67%), Fat: 8g (12.3%), Saturated Fat: 4.95g (30.95%), Carbohydrates: 20.33g (6.78%), Net Carbohydrates: 18.31g (6.66%), Sugar: 15.67g (17.41%), Cholesterol: 28.35mg (9.45%), Sodium: 257.5mg (11.2%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.52g (13.03%), Vitamin A: 527.8IU (10.56%), Vitamin B2: 0.18mg (10.49%), Fiber: 2.02g (8.07%), Vitamin B12: 0.47µg (7.8%), Phosphorus: 68.92mg (6.89%), Calcium: 59.76mg (5.98%), Selenium: 4.16µg (5.94%), Vitamin K: 6.21µg (5.91%), Folate: 21.31µg (5.33%), Zinc: 0.8mg (5.33%), Copper: 0.1mg (5.17%), Potassium: 164.97mg (4.71%), Vitamin B6: 0.09mg (4.59%), Vitamin C: 3.28mg (3.98%), Magnesium: 13.2mg (3.3%), Manganese: 0.06mg (3.1%), Iron: 0.55mg (3.06%), Vitamin B3: 0.6mg (3.01%), Vitamin B5: 0.25mg (2.55%), Vitamin B1: 0.04mg (2.36%)