

## MANGO CHUTNEY AND BRIE

### Ingredients:

- ½ yellow onion, chopped fine
- 1 Tablespoon oil
- 1 Tablespoon apple cider vinegar
- 1 Tablespoon brown sugar
- ½ teaspoon thyme
- ½ teaspoon cloves
- 2 slices mango, chopped
- ½ tomato chopped fine
- 1 Tablespoon fresh basil, chopped
- 4 ounce wedge of Triple Cream Brie
  - \* brought to room temperature
- 8-10 crackers or crisp bread



### Directions:

Cook chopped onion in oil until wilted. Add brown sugar, vinegar, thyme, cloves. Cook one minute. Remove from heat. Toss in mango, basil and tomatoes and toss until combined.

Set on a plate.

Adorn with a wedge of brie and crackers or slices of crisp bread.

Use a spoon to put chutney on crackers. Add slice of cheese. Yum!



**Daryl Wood Gerber**  
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