

Add a Harvest Touch

Mary Greeley Medical Center Certified Executive Chef Michael Leach, C.E.C., shares two recipes that will add a harvest touch to your fall entertaining. The chutney appetizer may be served either before a traditional fall meal or on its own.

Harvest Chutney on Brie with Crackers

Serves 12 to 15

- 1 medium orange seeded and coarsely chopped
- 1/2 medium onion, coarsely diced
- 3 cups dried cranberries
- 1 bunch fresh parsley, roughly chopped
- 1/2 teaspoon ground ginger
- 3/4 cup bourbon or orange juice
- 1 1/2 cups brown sugar
- 1 teaspoon mustard seed
- 1 medium wheel of brie

Add all the ingredients except the brie to a medium sauce pan. Bring to a boil. Reduce heat and simmer until the sauce has reduced by half. Pour the sauce from the pan to a medium-sized bowl and let it cool at room temperature for about 30 minutes. Place the brie wheel on a microwavable round platter. Spoon chutney on top of brie wheel. Heat it in the microwave oven on high for about 1 minute. Arrange toast points or gourmet crackers around the brie. Serve warm.

Chef's Hints

If using orange juice instead of bourbon, add a pinch of cinnamon. When microwaving do not over heat. If you do, the brie will get too soft and liquefy.

**Mary Greeley
Medical Center's
Certified Executive
Chef Michael Leach**



Waldorf Phyllo Bites

Serves 6 (3 to 4 phyllo cups each)

Dressing

- 2 cups mayonnaise (light or fat-free may be used)
- 1 tablespoon apple cider vinegar
- 2 1/2 tablespoons lemon juice
- 1 pinch salt and pepper

Salad and Phyllo

- 4 Granny Smith apples, diced
- 3 celery stalks, diced
- 1 cup walnuts, chopped
- 1 box premade mini-phyllo cups

In a small bowl blend all of the dressing ingredients until smooth. Set aside. In a medium-sized bowl add apples, celery, and walnuts. Toss lightly. Add dressing mixture and stir until well blended. Chill until just before service. Spoon mixture into mini-phyllo cups. Serve chilled.

Chef's Hints

Cut apples, celery, and nuts as close to the same size as you can for a more eye-appealing finished product. Toast the walnuts for a crunchier and nuttier flavor.

