



Recipe from the 2009 Wine Days of Summer Event

Brie with Maple-Glazed Walnuts

From Sandhill Crane Vineyards

Ingredients:

2 cups walnuts
1/3 cup pure maple syrup
1/8 teaspoon salt
Brie cheese
Additional maple syrup
Fresh strawberries or grapes (optional)

Directions:

Preheat a dry skillet over medium-high heat. Add the walnuts, maple syrup, and salt. Cook, stirring frequently, until syrup is caramelized and nuts are toasted, about 5-8 minutes. Pour on a piece of baking parchment and let cool.

To serve: Place a small slice of brie on an individual plate. Top with 7-10 walnuts. Drizzle with a small amount of maple syrup. Garnish with fresh fruit (optional). Serve with Sandhill Crane Vineyards' Sugar Snow dessert wine.

Note: These Maple-Glazed Walnuts make a great snack (full of omega 3 vitamins!). When making them for a snack, you might want to sprinkle them with some additional coarse salt while they're still hot.