

Muscadine Grape Salsa and Brie Cups



Ingredients:

- 1 cup muscadine grapes seeded
- 1/4 teaspoon sea salt
- 2 tablespoons finely chopped green onion
- 1 tablespoon white balsamic vinegar
- 2 teaspoons walnut oil
- 1/2 teaspoon chopped fresh rosemary
- 1/2 minced garlic clove
- 1/8 teaspoon pepper
- 1 tsp Aleppo pepper
- Pastry, phyllo shells or crisp wantons
- 8 walnuts, chopped
- 4 ounces Brie, rind removed and cut in 24 small cubes

Method: Place seeded grapes and salt in food processor. Chop. Place in strainer to allow juice to run out for about 10-15 min. Place pulp in bowl and combine with next 6 ingredients.

Preheat oven to 350. Place phyllo shells, wonton shells or whichever pastry you choose in a muffin tin. We used wonton wrappers, brushed with butter and crisped. Place one Brie cube and a few walnut pieces in shell. Bake for 5 min or until Brie begins to melt. Remove from heat and add 1 tsp (or to taste) of grape salsa and a pinch of Aleppo pepper. Serve.

*Salsa can be kept for a week in the fridge. Use to top chicken, fish or other proteins.