



## **Very Berry Cranberry & Cheese Bites**

### **Cranberry Sauce**

- 12 oz fresh cranberries
- 1 cup blueberries
- 1 cup raspberries
- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup of water
- $\frac{1}{4}$  cup orange juice
- $\frac{1}{4}$  tsp cinnamon
- $\frac{1}{8}$  tsp nutmeg
- 1 tbsp orange zest

1. Rinse and drain the fruit.
2. In a medium saucepan, add water, juice, honey and cranberries. Bring to a boil then reduce heat to low and simmer for 8-10 minutes. Add blueberries and raspberries. Cook for another 5-7 minutes.
3. Add spices and mix well.
4. Remove from heat and let cool. Once completely cool, store in an air tight container.

### **Cheese & Puff Pastry**

- 2 sheets of frozen puff pastry, thawed \*
- 16 oz goat cheese
- 1 cup homemade very berry cranberry sauce
- 4 springs fresh rosemary (or dried)
- $\frac{1}{2}$  cup finely chopped pecans (optional)

1. Preheat oven to 375 degrees.
2. Spray a 12-cup muffin pan with nonstick spray.
3. Unroll 1 sheet of pastry on a lightly floured work surface. Roll into a 10 x 14-inch rectangle. Cut the sheet lengthwise into 3 even strips. Cut crosswise into 4 even strips. You will have 12 rectangles in total.
4. Gently separate the squares and press them into muffin tins to create a puff pastry cup. With the tines of a fork, prick the bottom of each pastry.
5. Add a spoonful of goat cheese to each pastry. Top with a cranberry sauce.
6. Sprinkle with chopped pecans.
7. Bake on the middle rack of oven for 10-12 minutes, until the pastry is puffed and the corners are golden brown



8. Let cool then place on a serving platter and garnish each bite with a small piece of fresh rosemary.

***\*Need Gluten Free: Try Schar Gluten Free Puff Pastry***