



Cranberry and Walnut Phyllo Triangles

Servings: 4

Filling:

- 1 cup chopped fresh or frozen cranberries
- 1/3 cup sugar
- 1/3 cup raisins
- 2 tablespoons honey or maple syrup
- 1 tablespoon finely grated orange peel
- 3 tablespoons freshly squeezed orange juice

Triangles:

- 10 sheets fresh or frozen phyllo dough
- 1/3 cup melted butter
- 2 1/2 cups Jarlsberg Chunk Cheese, cut into 25 cubes
- 2 cups chopped walnuts

Heat oven to 375 F.

In saucepan, combine cranberries, sugar, raisins, honey, orange peel and orange juice; bring to boil. Reduce heat and simmer uncovered 5 minutes, stirring occasionally. Cool to room temperature.

Carefully lay one phyllo sheet on cutting board and brush with melted butter. Place another sheet of phyllo on top and brush with melted butter. Cover remaining sheets with damp towel to prevent drying out. Position brushed pastry horizontally and cut into five strips.

Place 1/2 teaspoon cranberry filling, one cube of cheese and 1/2 teaspoon chopped nuts in lower corner of each strip. Fold dough over filling to form triangle. Fold triangle up then over, forming another triangle.

Continued:

Grand Manner Magazine

<http://www.grandmanner.com/recipes.html>

Check Daily for New Recipes

Page -2-

Continue folding to end of strip. Brush top with melted butter and sprinkle with 1/2 teaspoon chopped nuts. Repeat with remaining strips of dough and remaining sheets of phyllo.

Bake 12-15 minutes, or until golden brown. Cool on wire rack before serving.

Note: If using frozen phyllo dough, thaw in refrigerator overnight.

Pour caramel mixture evenly over partially baked crust. If caramel has cooled and set, microwave 1 minute until soft and pourable.

Source: Jarlsberg Cheese
<http://www.jarlsberg.com/us>

© 2017 All rights reserved
