



Spiced Polenta Crackers with Brie & Pomegranate

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1 T butter
1 C milk
1 C water
½ C polenta
½ t salt
½ t cinnamon
¼ t nutmeg

¼ t allspice
¼ t cloves
¼ t black pepper
Zest of ½ an orange
Butter-flavored cooking spray
8 oz. brie
Seeds of 1 pomegranate

Bring butter, milk, water and spices to a boil in a medium saucepan over moderate heat. Pour polenta in slowly, whisking constantly. Cook for 5-7 minutes, stirring continuously. Pour polenta onto a baking sheet, spreading out smooth and thin. Let cool completely.

Preheat oven to 400°.

Using a 2" biscuit cutter, press out 36 rounds of polenta. Spray both sides with cooking spray and place onto parchment-lined baking sheet. Bake for 10 minutes. Flip the polenta over and bake for another 10 minutes.

Add thin slices of brie to the crackers while still warm so the brie can start to melt. Sprinkle on pomegranate seeds (which will stick in the melted brie).

Makes about 3 dozen crackers.