



Tangy Pepper-Pecan Brie

Delicious appetizers don't get any easier than this. Start with a round of Brie, add your choice of three delicious toppings, surround with slices of French bread, and bake!



- ½ cup pecan halves
- 1 jalapeño pepper, stemmed and seeded
- ¼ cup apricot preserves
- 1 4-inch round (8 ounces) Brie cheese with rind, room temperature
- 1 loaf (16 ounces) French baguette
- Vegetable oil

1. Preheat oven to 425°F. Coarsely chop pecans using **Chef's Knife**. Chop jalapeño using **Food Chopper**. In **Small Batter Bowl**, combine jalapeño and preserves; mix well using **Skinny Scraper**.
2. Cut Brie in half horizontally using **Utility Knife**. Place one half of Brie, cut side up, onto center of **Large Round Stone**. Spread half of the apricot mixture evenly over bottom half of Brie using **Small Spreader**. Top with half of the pecans and remaining half of Brie, cut side up. Spread remaining apricot mixture over Brie; sprinkle with remaining pecans.
3. Using **Bread Knife**, cut baguette on a bias into twenty-four ¼-inch-thick slices. Arrange baguette slices around Brie; spray with oil using **Kitchen Spritzer**. Bake 8-10 minutes or until baguette slices are golden brown and Brie begins to soften. Remove from oven; let stand 5 minutes before serving. Serve using **Bamboo Spreader**.

Yield: 12 servings

Nutrients per serving: Calories 230, Total Fat 6 g, Saturated Fat 1 g, Cholesterol 0 mg, Carbohydrate 38 g, Protein 6 g, Sodium 400 mg, Fiber 2 g

Variations: *Sun-Dried Tomato Pesto Brie:* Substitute $\frac{2}{3}$ cup sun-dried tomatoes in oil, drained, patted dry and chopped for the apricot preserves. Substitute 1 tablespoon prepared basil pesto for the jalapeño pepper and $\frac{1}{4}$ cup pine nuts for the pecans. Proceed as recipe directs.

Brown Sugar Dijon Brie: Substitute $\frac{1}{2}$ cup brown sugar for the apricot preserves, 1 tablespoon Dijon mustard for the jalapeño pepper and $\frac{1}{2}$ cup sliced almonds for the pecans. Reserve $\frac{1}{4}$ cup of the almonds. Chop remaining almonds; combine brown sugar, chopped almonds and mustard. Assemble as directed in Step 2; top with reserved almonds. Proceed as recipe directs.