



## 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!



- 1 jalapeño pepper, stemmed, seeded and chopped
- ¼ cup (50 mL) apricot preserves
- 1 4-in. (10-cm) round (8 oz/250 g) Brie or Camembert cheese with rind, room temperature
- ½ cup (125 mL) pecan halves, coarsely chopped
- 1 loaf (16 ounces/500 g) French baguette
- Vegetable oil

1. Preheat oven to 425°F (220°C). In **Small Batter Bowl**, combine jalapeño and preserves; mix well.
2. Cut Brie in half horizontally. Place one half of Brie, cut side up, onto center of **Large Round Stone**. Spread half of the apricot mixture over bottom half of Brie. 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 (6-mm) slices. Arrange baguette slices around Brie; spray with vegetable 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 ⅔ cup (150 mL) sun-dried tomatoes in oil, drained, patted dry and chopped for the apricot preserves. Substitute 1 tbsp (15 mL) prepared basil pesto for the jalapeño pepper and ¼ cup (50 mL) pine nuts for the pecans.

*Brown Sugar Dijon Brie:* Substitute ½ cup (125 mL) brown sugar for the apricot preserves, 1 tbsp (15 mL) Dijon mustard for the jalapeño pepper and ½ cup (125 mL) sliced almonds for the pecans. Reserve ¼ cup (50 mL) of the almonds. Chop remaining almonds; combine brown sugar, chopped almonds and mustard. Assemble as directed in Step 2; top with reserved almonds.