

Baked Brie with Apples and Bacon

Ingredients

3 strips bacon, diced
2 tablespoons butter
1 apple, diced, such as Granny Smith
2 tablespoons brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1, 8-ounce wheel Brie cheese
Crackers and/or apple slices, for serving

Instructions

Heat oven to 325 degrees. Line a baking sheet with parchment paper.

In a medium skillet, cook the bacon over medium heat until brown and crisp, about 8 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate. Pour the bacon grease from the skillet.

Melt the butter in the now-empty skillet over medium heat. When the butter is foamy, add the apples and cook, stirring, for 2 minutes. Stir in the brown sugar, cinnamon, and salt, and continue to cook until the apples are tender, about 2 more minutes. Remove from heat.

Slice the rind off the top of the Brie and place on the prepared baking sheet. Bake until the cheese is very soft, 8 to 10 minutes.

Slide the baked Brie onto a serving dish and top with the apple mixture, followed by the bacon. Surround with crackers and/or apple slices and serve immediately.

Swedish Pecans

Ingredients

1 lb. pecans	1/2 tsp. vanilla extract	1/4 tsp. cinnamon
2/3 cups sugar	1/8 tsp. salt	2 egg whites
1 stick of butter		

Directions

Heat oven to 350 degrees. Roast pecans for 5 minutes.

Combine sugar, vanilla, cinnamon, and salt – add to stiffly beaten egg whites. Stir in pecans.

Melt 1 stick butter on jelly roll pan. Add pecans to pan. Bake for 30 minutes at 325 degrees, turning nuts every 5-6 minutes, until butter is absorbed by pecans.

Cool pecans and store in an air-tight container.