

BAKED BRIE SPREAD

Ingredients:

8 oz. Brie*

2Tbs butter

1/4 cup apricot preserve*

1/4 cup sliced almonds*

French bread or choice of cracker

Optional: sliced apples or pears, 1/4 cup mince green onion,

1/2 lb. cooked & crumbled bacon

1. Preheat oven to 350°.

2. Place Brie in a 10-inch ovenproof dish; spread butter over top.

3. Spread jam over Brie and arrange almonds on top.

4. Bake until softened and heated through about 15 minutes.

5. Spread on bread or crackers and add optional ingredients.

Serve warm.

(*Available at Countryside Co-op)

ARBORIO RICE

Cooking Instructions:

1 cup white Arborio Rice

1 ½ cups water or broth

1 Tbsp. Butter, oil, or margarine

Salt to taste

Combine rice, water and butter in pot with a tight-fitting lid.

Bring to a boil. Stir once. Cover with lid. Reduce heat to

Simmer and cook 20 minutes.

Remove from heat, let stand in covered pot for 10 minutes. Fluff with fork, salt to taste.