

INGREDIENTS:

1. 1 round of Brie, chilled
2. cranberry sauce – room temperature
3. crackers
4. baguette slices
5. assorted fruit slices
6. nuts such as pecans, almonds, pistachios

INSTRUCTIONS:

7. Place brie on a parchment-lined quarter sheet baking pan and bake in a 400°F preheated oven for 10 minutes. Remove from oven and let it sit for about 5 minutes before transferring (for easier transfer).
8. Carefully transfer the brie to a serving dish and evenly top with cranberry sauce, leaving a ½-inch margin around the edges.
9. Sprinkle walnuts on top (optional).

NOTES:

You want the brie to be cold so that it doesn't overly bake resulting in cheese oozing out of the cheese before you are done baking. You can even place the brie in the freezer for 10-15 minutes before baking to get it really cold. In this case, you won't need to wait for the cheese to rest for 5 minutes before transferring it.

Cranberry sauce - You can use homemade or store-bought cranberry sauce, whatever is easier!

INGREDIENTS:

- $\frac{3}{4}$  cup melted butter, divided
- 1 pound fresh mushrooms, stems removed
- 1 cup crushed seasoned breadcrumbs
- 1 cup shredded mozzarella cheese
- 1 (6 ounce) can crabmeat, drained
- 1 pound lobster tail, cleaned and chopped
- 3 tablespoons minced garlic
- $\frac{1}{4}$  cup shredded mozzarella cheese

INSTRUCTIONS:

- Preheat the oven to 375° F.
- Brush a large baking sheet with about  $\frac{1}{4}$  cup of melted butter.
- Arrange mushroom caps in a single layer over the baking sheet.
- In a medium bowl, mix the breadcrumbs, remaining  $\frac{1}{2}$  cup butter, shredded cheese, crabmeat, lobster and garlic. Spoon into mushroom caps where the stems used to be.
- Bake for 10 to 12 minutes in the preheated oven, or until lightly browned on the top. Sprinkle with additional cheese if desired and serve hot.

## *Bacon Wrapped Blue Cheese Stuffed Dates*

### INGREDIENTS:

- 20 Medjool dates pits removed
- 6 ounces Bleu Cheese
- 10 slices bacon, cut in half
- ¼ cup maple syrup
- chopped parsley

### INSTRUCTIONS:

1. Preheat the oven to 400°F.
2. Coat a sheet pan with cooking spray.
3. Use a small spoon stuff each date with about 1 teaspoon of bleu cheese. Press each date shut.
4. Wrap each date in a piece of bacon and secure with a toothpick.
5. Brush the maple syrup all over the wrapped dates.
6. Bake for 15-20 minutes, turning occasionally, until bacon is browned and crispy.
7. Sprinkle with parsley then serve immediately.

### NOTES:

Try goat cheese instead of bleu cheese.

Use brown sugar instead of maple syrup.

Medjool dates- Native to Morocco, Medjool dates are just one of hundreds of varieties of dates, but they're the only one known as "the fruit of kings." With a sweet, caramel taste and chewy texture, Medjool dates were originally eaten by royalty and thought to fend off fatigue