

FEBRUARY 2021



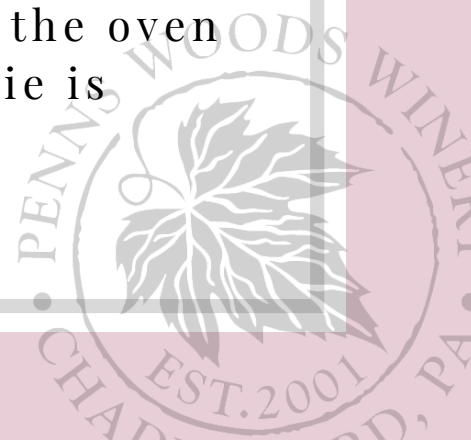
BRIE, APPLE, & HONEY
CROSTINI
With Chardonnay Reserve 2016

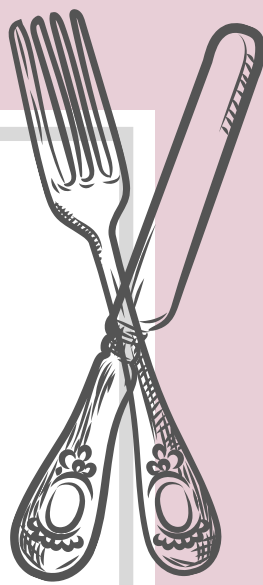
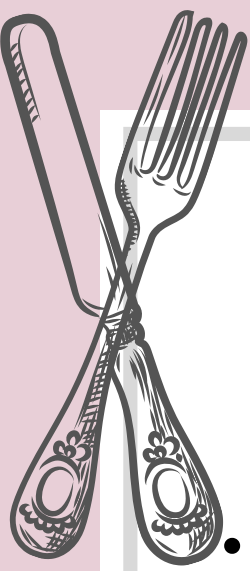
INGREDIENTS

- 1 baguette cut into ½ inch slices
- 1 jar Private Selection apple butter
- 6 ounces of brie
- 2 large apples
- Squeeze of fresh lemon juice
- ½ cup candied pecans, chopped
- Honey, for drizzling over crostini

INSTRUCTIONS

- Preheat the oven to 375 degrees F.
- Spread apple butter on one side of the baguette slices, about 1-2 teaspoons per slice. Place the baguette slices on a large baking sheet.
- Slice brie into thin slices and place on top of each crostini. Place baking sheet in the oven and bake for 5-7 minutes or until brie is melted.





INSTRUCTIONS (CONT.)

- While the crostini is in the oven, cut the apples into thin slices, removing the core. Squeeze lemon juice over the apple slices to keep them from browning.
- Remove the crostini from the oven and top with apple slices. Sprinkle candied pecans evenly over the crostini and drizzle with honey.
- Serve immediately.