



Cranberry Brie Bites

Ingredients:

8 oz of Brie Cheese

Cooking Spray

8 oz of Tube Crescent Dough

Cranberry Sauce

Chopped Walnuts

Directions:

Preheat oven to 400 degrees F. Spray mini muffin pan with oil. Then cut 6 even strips of the Crescent Dough crosswise and 4 even strips lengthwise. Take the squares and press them into the prepared muffin cups. Cut the Brie into 1-inch size bites and place them in the center of the pastry squares. Next, add about a teaspoon of cranberry sauce in each pastry, then sprinkle the chopped walnuts on top of the cranberry sauce. Add a little sea salt over the top with a sprig of rosemary. Let them bake for 18-20 mins.

“Life is an Adventure, Drink

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