

10 minute

It's easy when you start
with delicious artisan cheese!

Festive Appetizers

Pear and Brie Quesadillas

Tour de Marze brie
sliced pear
chopped jalapeño
Santa Fe Trading Co. flour tortillas

Place sliced brie, pears and jalapeños inside fluffy flour tortillas. Griddle and cut into wedges for a delicious and decadent appetizer.

Baked Brie with Apricots

Rouge et Noir triple crème brie
dried organic apricots
Bella Bru sourdough baguette

Bake the round of brie in a hot oven for about 10 minutes. Place the warm brie on a platter with the apricots and serve with warm slices of baguette.

Stuffed Dates

8 whole Medjool dates
4 oz. Cambazola cheese
1/2 c. toasted pecans, chopped

Mix pecans and cambazola together. Place a slit on one side of each date and lift the pit out. Use the same slit to spoon the cheese and nut mixture into the date.

Creamy Blue Cheese Bites with Onion Confit

Bleu d'Auvergne creamy blue cheese,
Starr Ridge olive oil Crackers
The Girl & the Fig red onion confit

Spread this luscious French blue cheese on each rich and tasty cracker and drizzle with warmed red onion confit.

Aged Gouda with Fig Spread

Beemster aged gouda
Dalmatia fig spread
Racconti del Sapore Italian flatbread crackers

For an easy stationary appetizer, display a wedge of Beemster gouda on a platter next to a small bowl of the fig spread.

Guests can dollop this wonderful spread onto the cheese for a perfect combination of savory and sweet. Serve with the flatbread crackers.

Pesto and Parmesan Stuffed Crimini Mushrooms

24 crimini mushrooms
1/4 c. *Ian's Organic* breadcrumbs
1/2 c. Parmigiano reggiano
4 T. *Minasso* Pesto alla Genovese
1/2 lb. *Diestel* Italian turkey sausage

Mix together chopped, cooked turkey sausage, breadcrumbs, grated parmigiano reggiano and the prepared pesto just until the mixture comes together. Place the mixture into the mushroom caps and bake for 20 minutes in a 350° F oven.

Crostini with Apricot Fig Chutney

1 *Bella Bru* baguette, sliced thin
1/2 c. olive oil
4 oz. *Laura Chenel* chevre
1/4 c. *The Girl & the Fig* apricot fig chutney

Place sliced baguette on baking sheet and brush with olive oil. Place pan in preheated 325° F oven for 7 minutes or until golden brown. Remove and top with cheese and apricot fig chutney.