

Slice the baguette into two lengths and cut both in half, horizontally. Pre-heat broiler on high heat. Rub the bread down, cut side-up, with equal parts olive oil and season lightly with salt and pepper. Broil until just browned and crunchy. Set aside. Slice the apples and sauté with the butter over medium heat until just softened – about 3 minutes. Add the honey and lemon and cook through, 2 minutes. Set aside to cool. To compile the sandwiches, line each bottom half with 1 tablespoon mustard and 4 equally spaced slices of Brie. Top with a generous layer of sautéed apples and the top half of bread. Wrap well in plastic wrap and foil to transport. Keep chilled until ready to serve.



SWEET AND TART APPLE AND BRIE BAGUETTE

SERVES 2-4

- 1 medium French-style baguette*
- 1 tablespoon olive oil*
- Salt and freshly ground pepper*
- 1 Granny Smith apple, cored and thinly sliced*
- 1 tablespoon butter*
- 1 tablespoon wild honey*
- Juice from 1 lemon wedge*
- 2 tablespoons Dijon mustard*
- 8 generous slices good-quality Brie cheese*

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