

## **Brie and Apple Sandwich**

1 French baguette  
1 wheel of brie cheese, thinly sliced  
Raspberry Jam  
Dijon Mustard  
2 Granny Smith Apples, thinly Sliced

### **Preparation:**

Pre-heat oven to 350 degrees. Slice baguette in half length-wise. Spread equal amounts of Dijon mustard and raspberry jam on either side of the bread. Add sliced brie to the baguette, similar to a grilled cheese sandwich. Place baguette on a sheet tray and place in oven. Bake sandwich for 5-10 minute, or until cheese is melted. Remove sandwich from oven and transfer to a cutting board. Layer apple slices on top of the brie and cut baguette into four equal portions. Serve with grapes and a field green salad tossed with honey roasted walnuts and balsamic vinaigrette.