



## **BRIE IN PUFFED PASTRY WITH CAMEL SAUCE**

Gilda Tyson Massingill

<b>1 package frozen puff pastry</b>	<b>1 cup light brown sugar</b>
<b>13 oz. round brie cheese</b>	<b>2 tbs. corn syrup</b>
<b>½ cup whipping cream</b>	<b>1 cup small toasted pecans</b>
<b>½ cup butter</b>	<b>Breton crackers</b>

Preheat oven to 400 degrees. Gently take pastry apart and brush with butter on both sides. Place on cookie sheet. Peel outside covering off the Brie and place on pastry. Cover top of brie with pastry, take fork and press edges together. Bake in hot oven till pastry is golden brown. While cooking make sauce for topping. Place whipping cream, butter, brown sugar and corn syrup in sauce pan cook over medium heat. Cook 1 minute take off heat and stir, place on heat again and cook 4 minutes longer do not stir. Sauce will be thick but of pouring consistency. Toast pecans in hot oven for a few minutes don't over cook. Stir into sauce and pour over hot puff pastry. Serve while hot with Breton crackers.

**Note:** Puff pastry can be found in freezer section of grocery.

## **CHILI CHEESE STRAWS**

Tami Tyson Cobb

<b>2 cups shredded Pepper Jack cheese</b>	<b>½ cup plain yellow cornmeal</b>
<b>½ cup butter, softened</b>	<b>1 tsp. chili powder</b>
<b>1 cup flour</b>	<b>½ tsp. salt</b>
	<b>½ tsp. ground cumin</b>

Allow shredded cheese to come to room temperature. Mix cheese and butter well. Stir in the remaining ingredients, mixing until no longer crumbly and will form a ball. Use a cookie press fitted with a star-shaped disk to shape dough into straws, following manufacturer's instructions. Or divide dough into four portions and roll each into a ¼ inch thick rectangle on wax paper. Cut into 3 x ½ inch strips. Place on ungreased cookie sheets; bake at 375° for 8 minutes until lightly browned. Cool on wire racks. Store in tightly covered tins. These make nice gifts.

