



Apple Pecan Pie Brie

Prep Time - 15 minutes ~ Cook Time - 20 minutes
Total Time - 35 minutes

What you'll need...

1 med. granny smith or fuji/gala apple • 1 tbsp. unsalted butter
 1 tbsp. + ¼ cup brown sugar, divided • ½ tsp cinnamon
 1 cup chopped pecans • 1 tbsp. heavy whipping cream
 ½ tsp. vanilla • 1 200g-225g. wheel of Brie with the rind
 1 can Crescent Rolls

To Create:

- Preheat oven to 375°F. Line baking sheet with parchment paper or a baking mat.
- Peel and core apple, dice into bite sized pieces. Melt butter in medium skillet. Add apple pieces, 1 tbsp brown sugar, and cinnamon. Cook apples over medium-low heat until softened, about 10 minutes. Remove from heat and let stand until you're ready to assemble the brie.
- Stir chopped pecans, ¼ cup brown sugar, heavy whipping cream, and vanilla in a small bowl.
- Unwrap brie, use butter knife to scrape off as much of the white rind into the garbage as you can without cutting the brie.
- Unroll Crescent Rolls into a flat sheet. Divide into two squares (4 triangles each) then press all the seams together. Place one rectangle in the middle of your prepared baking sheet. Place the brie wheel in the center of the rectangle.
- Now comes the messy part. Carefully put the apples on top of the brie, then stack the pecan mixture on top of that. Some will fall down. Fold up the corners of the bottom sheet of crescent rolls as much as you can. Place the second crescent roll rectangle on top of the pecan mixture and press to seal over the folded-up bottom sheet. Try to seal edges as much as possible so cheese doesn't leak. (Alternatively: you can do this in a round pan that fits the brie wheel. Spray the pan with nonstick cooking spray, line it with one rectangle of crescent rolls, layer the brie, apples, and pecan mixture, then top with second rectangle.)
- Poke a few holes with a fork in the top of the crescent rolls to allow for steam to escape. Bake for 15-20 minutes, or until the crescent rolls are browned. Serve immediately with crackers, fruit, sliced baguette, or a fork.

Uncle Buck's Holiday Bourbon Punch

Prep Time - 10 minutes ~ Cook time - 4 minutes
Total time - 14 minutes

What you'll need...

2 quarts apple cider
 ½ cup water (optional. If punch tastes too thick, thin with water)
 2 quarts Orange Spiced Sweet Tea (recipe follows)
 1 170ml bottle of favourite Bourbon (Bulleit, Jim Beam, etc.)
 Garnishes: orange slices, cranberries, rosemary sprigs

Orange Spiced Sweet Tea:

4 cups water
 2 family sized black tea bags (app. 6 tea bags)
 1 orange peel
 1 cinnamon stick
 1 whole clove
 ½ cup sugar
 6 cups ice

Orange Spiced Sweet Tea:

- In a pot, place water, tea bags, orange peel, cinnamon stick and clove, bring to a boil. Once it starts to boil remove from heat and let brew for 3-4 minutes.
- Remove tea bags, orange peel, cinnamon sticks and clove, pour tea into a large pitcher
- Add sugar and ice, stir until ice melts completely
- Refrigerate until you are ready to make Holiday Punch

To Create Holiday Bourbon Punch:

- In a large bowl, mix the apple cider, water, bourbon, and Orange Spiced Sweet Tea.
- Add 3 cups ice, 4-5 orange slices and ½ cup cranberries to the punch. Place garnishes on a serving plate.