

Maple Walnut and Bacon Brie Bites

Servings: 8

8 mini wheels (.9 ounce ea)

Brie cheese

*1/4 cup toasted walnuts,
chopped*

*1 tablespoon pure maple
syrup*

*1 tablespoon apple-cider
vinegar*

*5 slices cooked bacon,
chopped*

sliced scallions (for garnish)

Preheat the oven to 250 degrees.

On a baking sheet or oven-safe serving platter, bake the Brie wheels until warm to the touch and slightly oozy, 3 to 5 minutes.

In a small bowl, combine the walnuts, maple syrup, vinegar and bacon. Top each warmed Brie bite with a spoonful of the maple syrup mixture.

Garnish with scallions.

Serve immediately.

Per Serving (excluding unknown items): 23 Calories; 2g Fat (78.2% calories from fat); 1g Protein; trace Carbohydrate; 0g Dietary Fiber; 3mg Cholesterol; 63mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fat.