

Roasted Strawberry, Brie, & Chocolate Bites

yields approx. 3 dozen

Ingredients:

12 strawberries, quartered

½ teaspoon canola oil

pinch of salt

1 baguette, sliced on a diagonal approx. ¼ in. thick

6 oz. of Brie cheese, sliced

2 – 3 oz. high-quality chocolate broken into small pieces

Instructions:

- Preheat oven to 375 degrees.
- Toss strawberries with oil and salt, then spread on a baking sheet and roast for 10 minutes.
- Remove and let cool.
- Arrange bread slices on an ungreased baking sheet.
- Bake until lightly toasted, about 4 – 6 minutes.
- Remove from pan to a wire rack to cool.
- Place a slice of Brie on each bread slice, then top with 1 – 2 pieces of chocolate and a dollop of strawberries.
- Bake at 375 degrees for 4 – 5 minutes, or until the chocolate is melted.
- Serve immediately.

Origin unknown. Adapted by friends of Environmental Volunteers.

Happy Thanksgiving from Environmental Volunteers!

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