

# FOX-7 WTVW

August 18, 2010

# KITCHEN AFFAIRS

4610 Vogel Road  
EVANSVILLE, IN 47715

## APPLE-BRIE QUESADILLAS

8 7- to 8-inch flour tortillas  
1 Granny Smith or similar crisp apple  
1 TableSpoon butter  
8 slices bacon, cooked and diced  
6 ounces Brie, or similar creamy cheese\*, cut into slices

\*This is also good with a mild, creamy cheddar, like a longhorn cheddar.

Preheat an oven to 425°F.

Peel, core and thinly slice the apple. Melt the butter in a small fry pan and add the apple slices. Sauté the apple just until the slices are softened, then add the diced bacon. Cook for about 1 minute.

Lay 4 tortillas out on a non-stick or silicone-lined baking sheet. Divide the skillet contents among the 4 tortillas, spreading them evenly over the surfaces. Top with slices of the cheese, over all and then with the remaining tortillas.

Bake in the preheated oven for five minutes. Flip them over and bake for another five minutes. The cheese should be runny.

Cut into wedges and serve with your favorite beverage.