



Cranberry Baked Brie

1 pound of Brie, 1 large or 2 small wedges placed in the form of a triangle
Frozen puff pastry, thawed to directions
1 cup whole berry cranberry sauce
1 egg, beaten

Instructions

Preheat oven to 400 degrees.

Remove the rind from the top of the Brie.

Lightly roll out the puff pastry. Make sure to pinch and seal the seams where the pastry had been folded.

Place Brie in the middle of the pastry. Spread the cranberry sauce on top of the Brie.

Bring the edges of the pastry together, up and over the Brie. Twist into a top knot.

Whisk the beaten egg. Brush the egg over the pastry.

Bake for 25 minutes on a parchment paper-lined baking sheet. The pastry should be golden brown.

Let cool for at least 10 minutes before serving.

Harissa-Spiced Carrot Soup

2 tablespoons extra virgin olive oil, divided, plus more for garnish

½ cup Marcona almonds, chopped

¼ cup rosemary leaves

2 shallots, minced

6 carrots, peeled and diced

2 cups low-sodium chicken broth

¾ teaspoon harissa paste

1 teaspoon kosher salt

In a medium Dutch oven or soup pan over medium heat, warm half the olive oil until shimmering, about 30 seconds. Add almonds and rosemary. Stir occasionally until the sizzling stops and the rosemary is slightly browned but not burned, less than a minute. Remove from the heat and transfer almonds and rosemary to a plate.

Add the remaining 1 tablespoon olive oil and warm until shimmering. Add the shallots and sauté until softened, about 1 minute. Add the carrots, chicken broth, harissa paste, and salt and bring to a simmer. Cook until the carrots soften, about 15 minutes. Purée the soup until smooth with an immersion blender. Taste for salt and add water to thin the consistency of the soup if necessary. Garnish the soup with the almond and rosemary mixture, a drizzle of extra virgin olive oil and a sprinkling of Maldon sea salt.

Orange Blossom Honey Butter

This is a recipe I developed for Cooking Light in 2005. You can substitute any type of good quality local wildflower honey for the orange blossom honey.

½ cup orange blossom honey

¼ cup organic or grass-fed butter, softened

¼ teaspoon orange zest

¼ teaspoon lemon zest

Combine all the ingredients in a medium bowl; beat with a mixer at medium speed until blended (about 2 minutes) or combine in the bowl of a mini Cuisinart and combine.

Serve butter at room temperature.

Classic Popovers

Popover pans produce the best results for these tasty rolls.

3 large eggs

1 cup all-purpose flour

1 cup milk

About 1 tablespoon melted butter or margarine

1/4 teaspoon salt

Preheat oven to 375 degrees.

In a blender or bowl, beat the eggs, flour, milk, 1 tablespoon melted butter and salt until smooth.

Generously brush six nonstick popover or muffin cups (1/2-cup capacity; see notes) with butter; if using pans without a nonstick finish, coat with cooking oil spray instead. Heat pans, unfilled, in a hot oven for 15 minutes before filling them.

Pour batter equally into cups, filling them 3/4 full.

Bake popovers until browned and puffy, about 40-45 minutes. The popovers should be well browned and crisp. Remove from oven and run a thin-bladed knife between edge of each popover and cup to loosen. Lift popovers from cups and serve hot.

Makes 6 popovers

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