



Appetizer, Serves 4

Green Apples & Melted Brie on Flatbread

Tart apple slices with hot lava melted cheese over toasted flatbread, then finished with a flamethrower. Lot of pizzazz and production value on this one.

2	Pieces Flatbread
2	Granny Smith Apples
1 Wheel (8-12 oz)	Brie Cheese
1	Propane Blaster
1 Pair	Welding Gloves
1 Large	Sense of Adventure



The Doing of the Thing: Lightly toast your flatbread, then cut into appetizer-size pieces. Pita or a sliced baguette also work nicely for this.

Slice thin sections of apple and cut thin spokes from the wheel of brie. On a griddle or in a large skillet – baking sheet at home – lay out your bread morsels, give each one an apple slice and then cap the little rascals with brie.

Now the really fun part. Get your fireproof gloves on, light the blaster and get a comfortable jet flame roaring out the top.

PRO TIP: Make extra double sure to shake off or wipe away every speck of sand or earthen matter from the legs of the blaster before holding it over the food. That can tend to detract from an otherwise very impressive appetizer.

Ever so gingerly wave the raging flamethrower to singe the brie into melted perfection. Serve and enjoy.

Blaster Alternatives. Don't have a propane jet flame handy? That's really too bad. You could use a kitchen torch instead. Or a blowtorch probably. If you're doing this at home, crank the oven to broil or use a toaster oven for the home stretch. This is getting progressively less exciting the further we get away from the blaster technique, but you can also just cover these with foil to speed up the cheese melting. Yawn.

