



PAPER & FOOD SERVICE, INC.

Bubba Jim's Grilled Peach Bruschetta with Brie

Ingredients	Yield: 12 Serving
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- 2 c. peaches, sliced, grilled, medium dice
- 3/4 c. Red bell pepper, fine dice
- 1/4 c. Green onion, sliced
- 2 Tlb. Fresh cilantro, chopped
- 1 Tlb. Sugar
- 1 Tlb. Fresh lime juice
- Dash of Cayenne pepper
- 2 ea. French bread baguette, cut into 24 slices
- 2 ea. Brie cheese log, sliced into 24 pieces

Preparation Instructions:

1. Grill peaches on flat top grill. Remove and let cool, then dice.
2. In mixing bowl combine the peaches, red bell pepper, green onion, cilantro, sugar, lime juice and cayenne pepper. Reserve.
3. Preheat oven to 400 degrees. Arrange bread slices in an even layer on baking pan. Top each bread slice with 1 piece of cheese and place in oven until cheese melts and bread is toasted.
4. Remove pan from oven and top each slice with about 1 1/2 tablespoon peach mixture. Serve immediately.

Note: Place cheese in freezer for approximately 20 minutes for easier cutting.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Peaches, sliced	Bountiful Harvest	140699	2 c.	\$3.84
Red bell pepper	Fresh	O97564	3/4 c.	\$0.66
Green onion	Markon	O97471	1/4 c.	\$0.42
Fresh cilantro	Markon	O97147	2 Tlb.	\$0.16
Sugar	Domino	380424	1 Tlb.	\$0.02
Fresh lime juice	Fresh	O96208	1 Tlb.	\$0.18
Cayenne pepper	Culinary Secrets	345660	Dash	\$0.02
French bread baguette	Bakery De France	171449	2 ea.	\$2.72
Brie cheese log	President	O19168	2 ea.	\$5.20

Recipe Cost	\$13.22
Portion Cost	\$1.10