



## Ham and Brie Quesadillas with Cranberry Salsa

### Farmland Foods

- 9 ounces Brie cheese, diced
- 6 burrito-size flour tortillas
- 3 Kirkland Signature spiral-sliced ham slices, cut in half
- 3 tablespoons butter

### CRANBERRY SALSA

- 1 cup whole berry cranberry sauce
- 1 cup diced apple
- 3 tablespoons pecan pieces
- 1 tablespoon horseradish
- 1 teaspoon grated orange zest

To prepare the salsa, combine cranberry sauce, apple, pecans, horseradish and orange zest. Set aside.

Sprinkle diced Brie (about 1/3 cup) on one half of each tortilla. Top with a ham slice. Fold the tortilla in half, forming a half-moon shape.

Melt 1 tablespoon butter in a large skillet over medium heat. Place 2 filled tortillas in the skillet and cook for about 1 minute on each side, or until browned and crisp. Repeat with the remaining butter and filled tortillas.

Cut each quesadilla into 4 wedges. Serve topped with cranberry salsa. Makes 24 appetizer servings.



## Bacon-Wrapped SPAM Bites

### Hormel Foods/Kirkland Signature



- 16 strips Hormel/Kirkland Signature fully cooked bacon
- 1 12-ounce can SPAM Less Sodium, cut into 32 cubes
- 32 wooden toothpicks
- 1/2 cup honey mustard
- 1/4 cup firmly packed brown sugar
- 2 tablespoons apple juice

Preheat oven to 400°F.

Cut each bacon slice in half. Wrap bacon around each cube of SPAM; secure with a toothpick. Place in a 13-by-9-inch baking dish.

In a bowl, combine mustard, brown sugar and apple juice; mix well. Drizzle over the bacon-wrapped SPAM.

Bake for 15-20 minutes, or until the bacon is crisp. Makes 16 servings.

