

PROSCIUTTO, BRIE & APPLE WON TON APPETIZER

(slightly modified from Lori's Culinary Creations)

2 medium Granny Smith apples (chopped small)

2 tablespoons pomegranate vinegar

12 won ton wrappers

3 slices prosciutto

3 oz brie cheese, cut in chunks

chopped chives

Heat the oven to 325 F.

Place the chopped apples in a bowl and add 2 tablespoons of pomegranate vinegar. Set aside.

Spray a mini muffin pan lightly with cooking spray. Lay the won ton wrappers in the cups, filling every other cup and pinch the four sides as you go so it forms a flower bowl. Pinch the sides, not the corners.

Sprinkle an equal amount of prosciutto pieces on the bottom of the won ton cups. Place a small chunk of brie in each cup. Top with the apples, then with the chives.

Bake for 15 minutes.