

Fabulous Food

Any Reason, Any Season

(NAPSA)—For the well-prepared cook, having a few staple ingredients on hand makes it possible to create something special anytime, with little effort. One example is Comstock® or Wilderness® Pie Fillings and Toppings, which can be



Cherry Chocolate Pie

used to create a variety of dishes, from sumptuous breakfasts and luscious lunches to savory snacks and decadent desserts. Here is a pair of exquisite examples:

Cherry Chocolate Pie

- 1 Single crust for 9" pie (homemade or purchased)
- 2 21-oz. cans Comstock® or Wilderness® More Fruit Cherry Fruit Filling or Topping
 - ½ cup sliced almonds
 - 1½ oz. semisweet chocolate
 - 1 tablespoon butter
 - Whipped topping



French Apple and Cheese Panini

Ease crust into pan; trim and flute. Bake at 425° F until pastry begins to brown, about 10-15 minutes. Cool on rack. Spoon cherry filling into pastry; bake at 350° F until bubbly, about 35 minutes. Cool. Sprinkle cooled pie with almonds. Heat chocolate and butter in small saucepan over very low heat until melted, stirring constantly. Stir in additional butter, if necessary, to achieve drizzle consistency. Garnish pie with whipped topping. Drizzle or pipe chocolate syrup over entire pie.

French Apple and Cheese Panini

- 1 21-oz. can Comstock® or Wilderness® Apple Pie Filling or Topping
 - ¼ cup crystallized ginger, finely chopped
 - ½ cup pecans, finely chopped
 - 2 teaspoons ground pumpkin pie spice
 - 8 large and thick slices sourdough bread
 - 8 slices cheddar cheese
 - 1 Brie (8 oz.), cut into about 10 thin slices
 - Butter

Preheat large skillet, grill or panini press to medium heat. In small mixing bowl, combine Apple Pie Filling, ginger, pecans and spice. Spread apple mixture equally onto 4 slices of bread. Top each equally with both cheeses. Cover each with remaining slices of bread. Butter both sides of bread on each sandwich. Place sandwich on skillet, grill or panini press for about 3-4 minutes on each side, or until bread is toasted.