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Thank goodness cheese, eggs, and butter are back! Here is a recipe that was my signature for may years; then, I had to give it up in the '80s when everyone was so afraid of fat. Tonight, I made the old recipe for this website, and at the last moment added cooked pinenuts to this appetizer — it was a great addition! With or without pinenuts, here is a simple appetizer you can make easily with just a few ingredients. Try it — it's delicious!



Tante Marie's Sauteed Camembert

Ingredients

- 2 Tbs. butter
- 1 Tbs. oil
- 1 round of Camembert cheese
- 1 beaten egg
- 1 cup breadcrumbs
- 1 Tbs. butter
- 1/4 cup chopped chives (or the green part of scallions)
- 1/2 cup pinenuts, optional



Instructions

In a small, non-stick skillet, melt the 2 Tbs. of butter with the oil until very hot. Dip the Camembert first in the egg and then the breadcrumbs. Place it in the skillet. After 2 to 3 minutes, when there is a nice brown crust on the bottom of the cheese, turn it over quickly with two metal spatulas. Brown on the other side. Remove from pan and keep warm. Into the pan add the additional butter and the chopped chives and cook a moment or two, then pour over the cheese. In the same pan, brown the pinenuts in another tablespoon of butter, and pour it on the cheese. Surround with water crackers, and serve immediately.



Serves 8.

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