

Appetizer

Christmas Tree a la Moo



Ready in **20 minutes**

Serves **16**

Ingredients

- ½ cup apricots, finely chopped
- ½ cup dried cranberries, finely chopped
- ½ cup pecans, chopped
- 4-5 four-inch sprigs of fresh rosemary stemmed and coarsely chopped, plus 3-4 more sprigs for garnish
- 16 pieces of Laughing cow cheese
- 16 thin pretzel sticks
- Several sprigs of fresh rosemary for garnish
- ¼ cup sugared cranberries for garnish

Preparation

1. Finely chop the apricots, cranberries and pecans. Coarsely chop the rosemary. Mix together.
2. Unwrap triangle pieces of cheese. Insert a pretzel stick in the center of the cheese.
3. Press one side of the cheese into the fruit and nut mixture.
4. Plate on a decorative dish.
5. Add sprigs of fresh rosemary and sweetened cranberries .

Tips

To sweeten the cranberries, pour about 1 Tbsp of karo syrup over $\frac{1}{4}$ cup of cranberries. Once coated, I added 1 Tbsp of sugar and mixed it until well coated.

Spiritual Message from this recipe

This was such a quick, and fun recipe that yields elegant and delicious results. It's a reminder that Life can be easy and fun!