

Cook Like A Chef Every Night Of The Week

Using Shortcuts From Trader Joe's

(NAPSA)—Ever wonder how fancy restaurants and TV chefs make fantastic food look so effortless and easy? They do it with the help of prep crews and behind-the-scenes assistants who chop vegetables, mix sauces and prep all the ingredients so the chefs can work their magic in minutes.



Gourmet dishes can be made in minutes.

Deana Gunn and Wona Miniati have discovered the next best thing in their new cookbook, "Cooking With All Things Trader Joe's." They show you how to use clever shortcuts with fresh and prepared ingredients from your local Trader Joe's store to make creative gourmet meals quickly.

Gunn and Miniati came up with the time-saving ideas when they realized they were just too busy to cook from scratch every night of the week. Gunn says, "We wanted to make great homemade food quickly, whether it was for every day or for a dinner party." Miniati adds, "Who wants to spend the whole night slaving away in the kitchen when you can be spending time with your guests instead?"

Here is a recipe from their book, perfect for entertaining, that is sure to please adults and kids alike. Even people who claim they don't like Brie cheese will love this creamy baked Brie topped with apricot jam and almonds.

Apricot Baked Brie

Prep time: 5 minutes

Hands-off cooking time:

12-14 minutes

Serves 4-6

- 1 (0.6-lb) wedge Brie, such as double crème Brie**
- 2 heaping Tbsp organic, reduced-sugar apricot preserves**
- 1 handful raw sliced almonds**
- 1 Tbsp triple sec (optional)**
- 1 box classic original water crackers**

Preheat oven to 400° F.

Place the wedge of Brie in a small baking dish that is slightly bigger than the Brie. Top with apricot preserves, sprinkle on almonds, and drizzle triple sec over the top.

Cover tightly with foil and bake for 12-14 minutes or until cheese is melting. Remove from oven and serve with water crackers. Before your guests attack the Brie unrelentingly, remind them that the dish is hot.

"Cooking With All Things Trader Joe's" is available at bookstores everywhere. Visit the authors' personal Web site and sign up for a free recipe newsletter at www.cookingwithtraderjoes.com.