



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Turkey Bacon Pear Brie Baguette

24 Servings (3 servings per baguette)

Ingredients

8 18-inch baguettes
¾ cup Dijon mustard
8 ounces unsalted butter, at room temperature
3 tablespoons finely chopped fresh tarragon
Kosher salt and freshly ground black pepper
3 pounds thinly sliced roast turkey
72 Pacific Northwest Canned Pear slices, in juice, drained
48 slices applewood smoked bacon, cooked until crisp and cooled slightly
3 pounds Brie cheese, sliced ¼-inch thick
9 ounces (about 6 cups loosely packed) baby spinach

Method

Split the baguettes and lay them cut sides up on a clean work surface. Spread the bottom halves with 3 tablespoons mustard each, and the top halves with 2 tablespoons butter each. Sprinkle the buttered sides with 2-½ teaspoons tarragon, salt, and pepper.

Layer ingredients on the bottom baguette halves in the following order: ¾ cup spinach leaves, 6 ounces turkey, 9 pear slices, and 6 pieces bacon. Arrange the pieces of brie (6 ounces per baguette) on the top baguette halves, distributing evenly. Place the two halves together and press gently yet firmly to compact the sandwich. Slice each baguette in 3 and serve immediately.

Servings

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Nutrition

<i>Calories:</i>	610
<i>Total Fat:</i>	32 g
<i>Saturated Fat:</i>	17 g
<i>Cholesterol:</i>	146 mg
<i>Sodium:</i>	1288 mg
<i>Carbohydrate:</i>	39 g
<i>Fiber:</i>	3 g
<i>Sugar:</i>	3 g
<i>Protein:</i>	39 g
<i>Calcium:</i>	184 mg
<i>Iron:</i>	3 mg