**Baked Brie with Almonds and Mango Chutney**

Half 17.5-ounce package frozen puff pastry, thawed

One 8-ounce wheel Brie cheese

1/4 cup mango chutney

1/4 cup golden raisins

5 tablespoons toasted slivered almonds

1 large egg

1 teaspoon fresh thyme leaves

French baguette, sliced, for serving

Sliced apples, for serving

Preheat the oven to 425 degrees F. Line a rimmed baking sheet with parchment paper. Place the puff pastry sheet on a lightly floured work surface and roll into a 10-inch square. Place the Brie wheel in center of the pastry. Spread the chutney over the Brie; sprinkle with the raisins and almonds. Fold the dough up and over the cheese and fillings, pleating the dough to enclose like a packet or a purse. Trim the dough, if needed. Flip the packet over and place on the prepared baking sheet. Whisk together the egg and 1 teaspoon of water; brush the Brie packet with the egg mixture. Bake until golden, about 20 minutes. Remove from the oven and sprinkle with the thyme. Cool for about 3 minutes. Serve with sliced apples and baguettes.

**Veggie Tortilla Pinwheels**

1 package (8 ounces) cream cheese, softened

4 teaspoons ranch salad dressing mix

1 package (2-1/4 ounces) dried beef, chopped

1/2 cup chopped broccoli

1/2 cup chopped cauliflower

1/4 cup chopped green onions

1/4 cup chopped stuffed olives

5 flour tortillas (8 inches)

Salsa, optional

 In a mixing bowl, combine the cream cheese and salad dressing mix. Stir in the beef, broccoli, cauliflower, onions and olives. Spread over tortillas; roll up tightly and wrap in plastic wrap. Refrigerate for at least 2 hours. Unwrap and cut into 1/2-in slices. Serve with salsa if desired. **Yield:**about 5 dozen.

 **Buffalo Chicken Tortilla Roll Ups**

2 cup shredded cooked chicken

8 ounces light cream cheese, softened

1/2 cup Buffalo wings sauce

1/4 cup blue cheese, crumbled

1 cup cheddar cheese, shredded

2 tablespoon sour cream

4 (6 inch) large flour tortillas, room temperature

\* 2-3 green onions, thinly sliced

In a mixing bowl combine the blue cheese, cream cheese, sour cream and the cheddar cheese.

Toss in chicken with 1/2 cup Buffalo wings sauce. Lay a tortilla out on a plate and spread an even layer of the chicken and cheese mixture all the way to the edges (about 2 to 3 tbsp).

Roll up tortilla tightly and place on a plate and then repeat until all the ingredients have been used. Pop into the fridge to chill for 2 hours. Slice each rolled tortillas off the ends and set aside. Garnish with sliced green onion.

**Denise’s Crab Wraps**

1 8-oz. package light cream cheese

½ cup sour cream

¼ cup light mayo

3 T chives

2 t. Dijon mustard

1-2 t. dill

1-2 t. horseradish

Juice of 1 lime

8-12 oz. lump crabmeat

5 large tortilla wraps

Beat cream cheese, sour cream and mayo together until well blended. Scrape bowl. Stir in chives, mustard, dill, horseradish and lime. Taste and adjust for seasonings. Fold in crab. Refrigerate for at least 2 hours or overnight. Spread liberally on wraps and roll. Enjoy!

**Shrimp Dill Dip**

¼ medium onion, cut in 1-inch pieces

1 8-oz. package light cream cheese

½ cup light sour cream

¼ cup reduced-calorie mayonnaise

1 t. dill

1 t. horseradish

¼ t. hot pepper sauce

1 cup (4 oz.) small fully cooked shrimp

Position multipurpose blade in work bowl. Add onion. Process until finely chopped, about 5 seconds. Add all remaining ingredients, except shrimp. Process until smooth and creamy, about 20 seconds, scraping bowl after 10 seconds. Add shrimp. Pulse 3 times, about 1 second each time, until coarsely chopped. Yield: 2 cups.

**Crabmeat Dip**

1 8-oz. package light cream cheese

1 cup reduced-fat cottage cheese

¼ cup reduced-calorie mayonnaise

1 can (6 ½ oz.) crabmeat, flaked

1 T. lemon juice

3 T. chopped green onions

Mix cream cheese, cottage cheese and mayonnaise together until well blended. Add all remaining ingredients and mix together thoroughly. Refrigerate until well chilled. Serve with crackers or veggies. Yield: 24 servings.