

PASSPORT TO PARIS

Jambon & Brie Picnic Baguette with Creole Mustard Butter & Pepper Jelly

Serves 4

Ingredients

1 Louisiana French bread loaf or baguette
6 tbsp unsalted butter, softened
1½ tbsp Creole mustard
8 oz Brie, sliced
8 oz thinly sliced ham
⅓ cup pepper jelly
2 cups baby arugula
Freshly ground black pepper
Cornichons, for serving

Instructions

1 — Make the Butter

Mix softened butter and Creole mustard until smooth.

2 — Build the Sandwich

Spread both sides of the bread generously with Creole mustard butter.

3 — Layer

Add ham, Brie, pepper jelly, arugula, and black pepper.

4 — Picnic Ready

Close, slice, and wrap in parchment paper.

CHEF DEE'S TIP

Let the Brie and butter soften slightly before assembling. Room-temperature ingredients create better flavor and texture.