

Apple and Brie Sandwich

By Anne Banas, [SmarterTravel](#)



Why It's Great for Travel: Like the triangular sandwiches you find in British food halls such as [Marks and Spencer](#), trendy takeaway food joints like [Eat.](#), and even gas stations, this version with Brie and apple is super convenient, just as portable, and undoubtedly fresher. The secret is using butter as a moisture barrier to prevent the sandwich from getting soggy (and to bring out the butteriness of the Brie). It's best to use whole-grain bread, which tends to be firmer and less spongy than white. And by wrapping the sandwiches in wax or parchment paper instead of plastic, air will be able to circulate, preventing moisture from getting trapped and leaving you with mush by the time your flight departs. This sandwich is delicious on its own but I like to add sweet apricot-ginger chutney to dress it up for a trip.

Yield: 4 sandwiches

2 Granny Smith apples
1 tablespoon lemon juice
6-ounce wedge of Brie
2 tablespoons butter, softened
8 slices whole-grain bread
¼ cup Apricot-Ginger Chutney (see below)

1. Core and thinly slice apples about ⅛-inch thick. Place apple slices in a medium-sized bowl, then sprinkle with lemon juice. Let drain on a clean lint-free towel.
2. Cut Brie into ⅛-inch-thick slices.
3. Spread butter evenly on one side of each slice of bread.
4. On one slice of bread, butter side up, layer chutney (if using), Brie, and apple slices, and then top with another slice of bread, butter side down. Repeat for three remaining sandwiches.

Apricot-Ginger Chutney

Yield: About 1 cup

½ cup dried apricots
½ cup water
½ cup light-brown sugar

½ cup orange juice
2½ tablespoons cider vinegar
½ teaspoon fresh ginger, grated
¼ teaspoon salt

1. Place apricots in a medium bowl.
2. Bring water to a boil and pour over apricots; let sit 15 minutes, then drain and allow to cool. Finely chop apricots, then place inside a small saucepan.
3. Add brown sugar, orange juice, cider vinegar, and grated ginger to the saucepan, then boil gently until thickened (about 10 to 15 minutes).
4. Season with salt and allow to cool completely. Store in an airtight container in the fridge or freeze.

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