

## Diablotins au Camembert (from Normandy)

Melt in a saucepan	4 Tbs. butter
Stir in flour and cook, stirring 2-3 minutes	6 Tbs. flour
Add milk to above, stirring vigorously	2 cups milk
Bring to a boil and stir in	1 Clove
Simmer 5 mins. then remove the clove	1/8 tsp. nutmeg
Add, mix and simmer 5 more minutes pieces	1/4 lb. (4 oz) Camembert rind removed and cut into 1/4 inch

Stir well, remove from heat, season to taste. Pour into 9 x 12" pan, smoothing the top with a spatula. Cover and chill for at least 4 hours.

When cool, cut into 1 1/2" squares.

In a medium saucepan bring to 350 degrees	4 cups peanut oil
In a small, shallow bowl, beat	2 eggs
In another small bowl, place	1 cup dried bread crumbs

Dip each cheese square into egg, let drain then dip into bread crumbs Then repeat sequence with egg and crumbs. Fry squares until golden brown. Serve at once. Note: this preparation is lovely on a tossed green salad or with a tangy tomato sauce.

### Balsamic Vinaigrette

Place into a blender and mix until well combined. Keeps well in the refrigerator. If it separates, just give it a stir. It will be quite thick and dark brown In color due to the color of the vinegar.	1/2 cup Balsamic vinegar
	3 Tbs. Dijon mustard
	2 Tbs. honey
	2 large garlic cloves
	2 Tbs. onion
	1/4 tsp. salt
	1/4 tsp. pepper
	1 cup olive oil (not extra virgin)