

3/22/17

Hot Pepper Jam and Brie Cups Recipe

Author: Cherchies® Specialty Foods

HOT PEPPER JAM AND BRIE CUPS RECIPE

Ingredients

- 15 Mini frozen Phyllo cups (We used Athens Mini Fillo Shells)
- Cherchies® Strawberry Hot Pepper Jam(Cherchies® Cherry Hot Pepper Jam, Cherchies® Cranberry Hot Pepper Jam, or Cherchies® Seedless Blackberry Preserves or Cherchies® Apricot-Pineapple Preserves, or Cherchies® Cranberry Preserves with Champagne would make a nice substitution)
- 1/2 Brie Cheese Wheel (about 6 Oz.)

Preparation

1. Preheat oven to 350 degrees F. Remove rind from brie and cut into chunks (about 1 teaspoon).
2. Place phyllo cups on a baking tray and add a Brie chunk to each cup. Add about 1/2 teaspoon (tsp) hot pepper jam of choice. Bake at 350 degrees for 5 minutes, or until brie just begins to melt. Remove from oven and serve warm or room temperature. Help Yourself!



This delicious recipe brought to you by Cherchies® Specialty Foods
<http://blog.cherchies.com/home/2015/5/13/hot-pepper-jam-and-brie-recipe>