



Hot Brie Bites

Ingredients:

2 (1.9oz) packages of frozen mini Phyllo pastry shells
3 oz of Brie cheese, rind removed
1 jar of red pepper jelly
Chopped roasted salted almonds to sprinkle on top

Instructions: Preheat oven to 350 degrees. Place 2 (1.9 oz) packages frozen mini Phyllo pastry shells thawed, on a baking sheet. Cut 3 oz. Brie cheese, rind removed, into 30 small pieces.

Spoon a rounded half-teaspoon of red pepper jelly into each shell; top with cheese.

Sprinkle with chopped roasted salted almonds. Bake tartlets 5 to 6 minutes or until cheese is melted. Makes 30 tartlets. Total time: 15 minutes.

Note: Also works well with Cranberry Chutney!