

Cheese and Pepper Jam Phyllo Shell Appetizer
(Makes 30)

- 2 (1.9-oz.) packages frozen mini phyllo pastry shells, thawed (15 shells in a pkg)
- 3 ounces Brie cheese (rind removed) or cream cheese
- Pam's Pepper Jam (raspberry and/or blueberry)
- 3 tablespoons chopped roasted salted almonds (optional)



Directions:

Preheat oven to 350°. Place mini phyllo pastry shells, on a baking sheet. Cut Brie (or cream cheese), into 30 very small pieces and place one piece in each shell. Bake tartlets 5 to 6 minutes or until cheese is melted. Remove from oven and spoon rounded 1/4 teaspoon Pam's Pepper Jam on top and garnish with almonds, if desired. Also very good served cold. Bake shells according to directions, cool, fill, and serve.