

Gourmet on the Run

A Wine and Kitchen Shop

137 Marketplace Avenue § Mooresville, NC 28117 § 704-696-0030

Fruit and Goat Cheese Mini Tarts

INGREDIENTS

3 oz mild flavored goat cheese (or cream cheese)
5 TBSP Stonewall Kitchen Holiday Jam
30 mini phyllo shells (Athens brand)

Notes:

§ Any type of fruit or berry jam can be substituted for Holiday Jam.

METHOD

1. Preheat oven to 350°F.
2. Fill each phyllo shell with ½ teaspoon of goat cheese (or cream cheese) and top with ½ teaspoon of Holiday Jam.
3. Bake until filling is hot, about 8-10 minutes. Serve warm or at room temperature.

My Notes:

Apple Jalapeno Jelly Meatballs

INGREDIENTS

1 pound 1-inch Swedish meatballs (store bought or your favorite recipe cooked)
¼ jar Stonewall Kitchen Apple Jalapeno Jelly
¼ cup beef broth or stock

Notes:

§ Can also be made in a crock pot.

METHOD

1. Thaw meatballs if frozen. Place in a large shallow sauce or sauté pan over medium heat. Add Stonewall Kitchen Apple Jalapeno Pepper Jelly and beef broth and stir to combine.
2. Cook for a few minutes until meatballs are warmed all the way through and sauce begins to caramelize. Serve warm.

My Notes: