



FINCH + FENNEL

Lemon + Fig Marmalade Phyllo Cups

One way to be ready for unexpected company during the holidays is to keep all the ingredients of a few quick and easy hors d'oeuvres around your kitchen at all times. There are a lot of options, but here's one we get really excited about.

INGREDIENTS:

- 1 pkg Frozen Mini Phyllo Pastry Shells (15 shells)
- 3-4 Slices Bacon, thick-cut, chopped
- ½ c Creamy Goat Cheese
- ½ c Cream Cheese, softened
- 1 tsp Lemon Juice
- ½ Jar F+F Lemon + Fig Marmalade
- ¼ c Dry Red Wine

DIRECTIONS:

1. Preheat the oven to 350°F.
2. Bake the phyllo shells on a lined baking sheet until crispy, about 5 minutes.
3. Cook chopped bacon in a skillet over medium heat until crisp. Remove bacon, and drain on paper towels.
4. Liquefy the F+F Lemon + Fig Marmalade with the red wine in a sauce pan over medium-low heat; then let cool.
5. In a bowl, mix the goat cheese with the cream cheese & lemon juice, beating the mixture until it's smooth & creamy.
6. When all components are at room temperature, fill the shells almost to the top with lemon + fig & red wine mixture.
7. Top with dollop of the cheese mixture & some bacon crumbles.
8. Serve on a platter.



Enjoy!

