

## CLASSIC PEPPER JELLY APPETIZERS

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### The Wedge | Easy!

1 (8 ounce) package cream cheese, softened

1/2 cup red pepper jelly

Spoon pepper jelly liberally over the block of cream cheese. Delicious with crackers or whole grain chips.



### The Canapé | Sophisticated!

12 water crackers

4 T softened cream cheese

4 T finely chopped cooked ham (smoked or unsmoked)

2 T red pepper jelly

Finely chopped fresh chives for garnish

Spread a water cracker with 1/3 T softened cream cheese, sprinkle with 1 T ham and top with 1/2 t red pepper jelly. Garnish with a pinch of chives. Repeat to make 12.

### The Thumbprint Savory Cookie | Easy & Sophisticated!

2 cups finely grated sharp cheddar cheese

1 cup all-purpose flour

6 T chilled butter, chopped

1/2 cup red pepper jelly

Blend cheddar cheese, flour, and butter in a food processor until dough is a coarse-meal texture and forms into a ball.

Wrap dough in plastic wrap and refrigerate for 30 minutes.

Preheat oven to 400°. Shape dough into 1-1/2-inch balls and place 1 inch apart on a baking sheet lined with parchment paper. Bake for 5 minutes. Remove from oven; press thumb into top of each ball, creating an indentation. Spoon pepper jelly into indentation. Bake 5 more minutes or until golden brown. Makes 24.

