



# Baked Brie Jalapeño Jelly

## Ingredients:

- 1-8oz. Wheel of Rouge et Noir Brie
- 1 puffed pastry sheet, refrigerated not frozen
- 1/2 jar of Earl's Gone Wild Jalapeño Jelly
- 1 Tbsp. finely chopped jalapeños

## Directions:

Preheat oven to 400 degrees F. Prepare a baking sheet by greasing lightly or lining it with parchment paper. Remove the Puff Pastry - unfold onto baking sheet, let sit for 30 minutes. Spread half the Jalapeños and two tablespoons Jalapeño Pepper Jelly in the center of the Pastry Sheet, place the cheese on top. Spread the remaining Jalapeños and two more tablespoons of Jalapeño Pepper Jelly on top. Fold each corner into the center, pinch sides together, brush the top with melted butter. Bake 20 minutes, or until it is golden brown and the cheese is warm and soft. Transfer cheese to a serving dish with a spatula. Serve warm with crackers or French bread toasts.

*"Life is an Adventure, Drink Wine!"*

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