

SWEET & SPICY MINI TORTILLA

- 6 slices Manchego cheese – rind removed, ¼ inch thick
- 1 8 - 10 inch flour tortilla
- TSG Sweet Spicy Pepper Jelly**
- fresh cilantro (for garnish)

1. Preheat oven to 375 degrees.
2. Using a 2 inch round cookie cutter, make 12-14 cuts in the flour tortilla. Place rounds on a lightly greased cookie sheet and bake for 4-5 minutes, or until golden brown and crispy. Cool.
3. Cut each slice of Manchego into triangles. Place cheese on top of tortillas; top with a teaspoonful of Sweet Spicy Pepper Jelly. Garnish with a tiny sprig of cilantro.

Tip: Manchego is a sharp, tangy Spanish cheese. The Sweet and Spicy Pepper Jelly balances perfectly with this cheese. All the flavors stand out on their own. Aged cheddar is a good substitute in this recipe.

Makes 12 canapés