

COINTREAU PIMENTO CHEESE ON TOASTED FRENCH ROUNDS WITH EMILY G'S ROASTED RED PEPPER JAM



EMILY G'S™
JAM OF LOVE

2 garlic cloves, finely minced
1/2 c dukes mayonnaise
1 T durkee sauce
1 t ground mustard powder
3 T cointreau
3 red bell peppers
1 1/2 c white sharp or extra sharp cheddar cheese - grated
1 1/2 c yellow sharp or extra sharp cheddar cheese - grated
1/2 c parsley - chopped
1 jar **Emily G's Roasted Red Pepper Jam**
40-50 toasted french baguette rounds (store bought or make your own)

Roast red peppers in a foil-lined baking sheet at 450° for 30-40 minutes, turning peppers every 10 minutes so that they blister evenly. Remove peppers from oven and transfer to a glass bowl. Cover tightly with plastic wrap. When cool enough to handle, remove from bowl and peel/core/seed the peppers and then chop into 1/2" pieces. Put roasted, chopped peppers into a large bowl.

Grate both yellow and white cheddar and add to the bowl with the peppers. In a food processor, pulse garlic cloves until finely minced. Add mayonnaise, durkee sauce, mustard powder, and cointreau to the food processor and blend until smooth. Pour sauce over cheese/peppers and mix with a spatula. Chop parsley and add to the pimento cheese mixing well. Spoon 2-3 tsp of pimento cheese onto each baguette round and spread. Top each with 1 tsp of jam.

Makes 40-50 pieces

Recipe Contributed by:
Lyndsey Pearson, Simply Served

