

# POLENTA TARTLETS WITH JALAPENO RASPBERRY JAM



EMILY G'S™  
JAM OF LOVE

2 c polenta  
1 c cream  
1 jar **Emily G's Jalapeno Raspberry Jam**  
ham or prosciutto sliced very thin  
1 t salt  
½ t freshly ground black pepper  
2-inch diameter scalloped cookie cutter

Make the polenta according to package instructions. Just before the polenta is finished thickening, add the cream, salt, and pepper. Pour the polenta onto a greased, rimmed baking sheet. Set aside to cool and firm up, about 30 minutes.

Using a 2-inch diameter scalloped cookie cutter, cut the polenta into tartlet shapes, about 24, and place them on a serving platter. Top each polenta tartlet with a spoonful of jam and top with ham slices.