

SAUSAGE TARTLETS WITH FIG POMEGRANATE JAM



EMILY G'S™
JAM OF LOVE

1 package won ton wrappers
1 lb ground sausage
1/2 lb fontina cheese, grated
1 1/2 T fresh thyme
1 large sweet potato, small dice
1/2 t cayenne pepper
1/3 c red wine

Emily G's Fig Pomegranate Jam

Preheat oven to 350°. Spray muffin pans with Pam or lightly oil. Press wonton wrappers into each muffin cup. Bake 4 minutes. Remove and cool.

In a large skillet, cook sausage and crumble. Once cooked, pour sausage onto a paper-towel lined plate to drain. Leave a little of the fat in the pan (add additional oil if necessary). Add diced potatoes and cook over medium heat 5 minutes. Pour red wine into skillet and cover. Cook 5 more minutes. Potatoes should be done and wine absorbed. Season with a little salt and pepper. Turn off heat. Add sausage, thyme, cayenne, and 2 c grated fontina cheese (reserving the rest) into the skillet and stir to combine.

On two foil-lined baking sheets, place cooked wonton wrappers a couple of inches apart. Fill with a spoonful of sausage mixture. Top with a sprinkle of cheese. Bake 6 minutes until cheese has melted. Remove and cool slightly. Spoon a little Fig Pomegranate Jam on the top on the tartlet and serve.

Makes 30 tartlets