



Apricot-Bacon Phyllo Cups

Yield: 18 tartlets

Preparation: 15 minutes

½ cup whole dried apricots
 1 tablespoon chopped toasted pistachios
 3 tablespoons blue cheese crumbles
 2 tablespoons honey
 2 tablespoons finely chopped cooked bacon
 ¼ teaspoon freshly ground black pepper
 18 mini phyllo cups, such as Athens
 Garnish: chopped pistachios

- In the work bowl of a food processor, pulse apricots until very finely chopped.
- In a medium bowl, combine chopped apricots, pistachios, cheese, honey, bacon, and pepper, stirring to blend. Divide mixture evenly among phyllo cups.
- Garnish with chopped pistachios, if desired.
- Serve immediately.

Caramelized Shallot and Blue Cheese Honeyed Swirls

Yield: 15 pastries

Preparation: 25 minutes

Bake: 13 minutes

1 tablespoon butter
 1 teaspoon olive oil
 1 cup (¼-inch) sliced shallots
 1 large egg
 1 tablespoon water
 ½ (17.3-ounce) package frozen puff pastry (1 sheet), thawed
 ⅓ cup blue cheese crumbles
 ¼ cup freshly grated Parmesan cheese
 1 teaspoon fresh thyme leaves
 ⅛ teaspoon ground black pepper
 ⅓ cup honey
 Garnish: fresh thyme sprigs

- Preheat oven to 400°.
- Line a rimmed baking sheet with parchment paper. Set aside.
- In a medium nonstick sauté pan, heat butter and olive oil over medium-high heat. Add shallots, and cook over low heat, stirring occasionally, until tender and light brown, approximately 10 minutes. Transfer to a bowl, and let cool. When cool, finely chop shallots. Set aside.
- In a small bowl, combine egg and water, whisking to blend.
- Place puff pastry on a lightly floured surface. Brush lightly with egg wash. Spread caramelized shallots over egg-wash layer. Sprinkle evenly with blue cheese, Parmesan cheese, thyme, and pepper. Roll filled puff pastry firmly and evenly, jelly-roll style, to form a cylinder. Using a serrated knife, cut into ½-inch slices. Place cut slices on prepared baking sheet, and brush tops with remaining egg wash.
- Bake until light golden brown, approximately 13 minutes. Remove pastries to a wire cooling rack, and let cool completely.
- Just before serving, brush pastries with honey.
- Garnish each with thyme sprigs, if desired.

MAKE-AHEAD TIP: Puff pastry can be filled, rolled, and cut into ½-inch slices up to an hour in advance. Refrigerate until ready to bake.