

chattavore

Blue Cheese and Bacon Jam Swirls

Prep time: 10 minutes

Cook time: 20 minutes

Makes 30-40 swirls

- 1 package (2 pieces) frozen puff pastry, thawed
 - 1/4 cup bacon jam (see notes)
 - 1/2 cup crumbled blue cheese (I used Sequatchie Cove Creamery's Shakerag)
1. Preheat the oven to 400 degrees. Unroll one sheet of the puff pastry on a lightly floured surface.
 2. Spread the puff pastry with two tablespoons of the bacon jam and sprinkle with 1/4 cup of the crumbled blue cheese.
 3. Roll the puff pastry into a tube for swirls, or roll each side to the center for palmiers. If you want, you can chill the dough at this point for easier cutting, but I didn't bother.
 4. Using a serrated knife, cut the pastry into 1/4-inch slices. Repeat the process with the remaining ingredients.
 5. Bake the swirls/palmiers until light golden brown, about 20 minutes. Serve warm or at room temperature.

Notes

Bacon jam is easy to make. Because I created my recipe for WHISK Magazine, I cannot post it here yet, but I adapted my recipe from the Bourbon Bacon Jam on Cravings of a Lunatic. If you don't want to make it, you can purchase bacon jam in some grocery stores or on Amazon. I like Skillet Bacon Spread.