

Bacon and Boursin Cheese Cups

Rose Product used: Bacon



Rose Packing Company

- 1/2 package (17.3 oz.) frozen puff pastry
- 1 package (5.2 oz.) garlic and fine herbs cheese, softened (such as Boursin) or 2/3 cup garlic and herb cream cheese
- 1 tbs milk
- 6 slices Rose Thick Slice Bacon, cooked and crumbled
- 3 tbs sliced green onion

Cooking Directions:

Thaw puff pastry for 40 minutes. Preheat oven to 400°F. While pastry is thawing cook the bacon in a heavy skillet, drain, allow to cool and crumble into coarse pieces. Unfold pastry on lightly floured surface. Roll into an 18x9-inch rectangle. Cut into 18 (3-inch) squares. Press squares into 3-inch muffin cups that have been coated with cooking spray; set aside. In mixing bowl, stir together cheese

and milk until smooth. Spoon a rounded tsp into each pastry shell. Top with pieces of bacon and green onion. Bake for 15 minutes or until pastry is golden brown. Makes 18 cups.



Recipe courtesy of the National Pork Board