

Smoked Gouda Crackers with Red Pepper Jelly

Ingredients:

Crackers

2 ½ cups	All-purpose flour
7 oz.	Butter, unsalted, cubed
1 cup	Smoked Gouda, shredded
¾ tsp.	Salt
1 tsp.	Paprika

Jelly

5-6 large	Red bell peppers
2	Garlic cloves
1 Tbsp.	Butter
1 cup	White Balsamic vinegar
3 ¼ cups	Sugar
1	Lemon, juice only
1 ½ tsp.	Salt
1 tsp.	Red pepper flakes
3 Tbsp.	Sure Jell pectin
4 oz.	Cream cheese, whipped
As needed	Parsley, fresh, chopped

Method of Preparation:

1. For the crackers, place all ingredients in the bowl of a food processor and pulse until the dough becomes crumbly. Continue to process until the dough starts to form a ball then stop machine. Turn out dough onto a sheet of parchment, wrap up and chill until firm. Dough can be made up to 5 days in advance.
2. To make the jelly, pureé the peppers and garlic in a food processor. Pour pureé into a 4 qt. pot and add butter, vinegar, sugar, lemon, salt and pepper. Bring to a boil then reduce to medium heat; cook for about 7-10 minutes.
3. Mix remaining ¼ cup sugar with the pectin then fold into a small amount of the pepper pureé (or consult with jelling directions). Boil for an additional 2 minutes then remove from heat. Let cool completely or if canning, pour into prepared and sanitized jars.
4. To bake crackers, roll out dough to 1/8 inch thick on a floured surface. Using a 2 inch ring mold cut out crackers and place on a parchment-lined baking sheet. Dock each cracker by piercing it with a fork once or twice. Bake for about 12-15 minutes or until slightly puffed and golden. Let cool completely.
5. To serve, place a small dollop of the whipped cream cheese onto of a cracker then top with a small dollop of the pepper jelly and garnish with parsley.