

Cheddar almond cups with fresh tomato relish & pancetta

Ingredients

Cheddar Cups

¼ cup butter, softened
1 tsp dijon mustard
2 cups grated old cheddar cheese
¾ cup almond flour
¼ tsp salt
¼ tsp cayenne
1-2 tbsp vodka

Tomato Relish

1 ½ cups seeded and diced plum tomatoes
1-2 large green onions, finely sliced
3-4 tbsp finely chopped fresh basil and parsley
1 tbsp olive oil
¾ tsp dry red wine vinegar
¼ tsp salt
a few grinds of fresh black pepper
200g pancetta or regular bacon (cooked/crumbled)

Directions

1. Preheat oven to 325F
2. Coat mini-muffin cups with a nonstick spray
3. Beat together butter and mustard, then add cheese
4. Stir in flour, salt and cayenne
5. Add 1 tbsp of vodka and stir until you get a dough like texture
6. Roll out 1-inch balls and flatten into a pancake like shape
7. Press into mini-muffin tin and form small cups
8. Bake for 20 minutes
9. Once baked remove from ovens and lightly press dough back into a cup like shape. It will bubble up from the baking.
10. Once you have re-formed the cups put tin into refrigerator and chill completely before attempting to remove cups
11. While being chilled make relish by tossing together tomatoes, onions, and herbs in a small bowl. Stir in olive oil, vinegar and seasoning. Gently add mixture to chilled cheddar cups and serve.
12. Top with pancetta or bacon bits if not mixed into tomato relish

Makes 24