

## **SWEET & SPICY PEPPER CHEESECAKE**

- 1 jar **TSG Sweet & Spicy Pepper Jelly**, divided
- 1 8 oz package cream cheese
- $\frac{2}{3}$  cup shredded medium or sharp cheddar cheese
- 2 cloves garlic, minced
- 1 egg

1. Mix together all ingredients using only  $\frac{1}{2}$  jar of jelly. Pour into 6" or 7" springform pan. Bake at 350°F for 30-35 minutes, until edges begin to brown and center appears set.
2. Cool completely and remove from pan. Pour remaining jelly over top of cheesecake as a glaze. Serve with crackers or TSG Beer Bread.