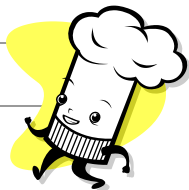

Fillo Bytes

By Sara Jenkins



Ingredients:

1 box Athens fillo bytes
3 oz Cream cheese
 Jalapeno jelly

Directions:

Preheat oven to 350.

Bake fillo shells in oven for 5 minutes to crisp them up. In the meantime, cut cream cheese into sugar-cube-sized pieces and set aside.

Remove shells from oven and let cool, but not completely. Put 1 cream cheese cube in each shell and top with jelly as desired.

I will sometimes put filled shells back in the oven to allow the cream cheese to soften a little more before topping it. Serve immediately.

Other ideas: You can also fill with your favorite appetizer salad, add other toppings to the cream cheese, meats, fill with fresh fruits, whipped creams, whatever.