Pepper Jelly–Dijon Salami Brie Cups

Crisp salami shells, creamy Brie and a sweet-hot pepper-jelly glaze with Dijon and cider vinegar.



Pepper Jelly–Dijon Salami Brie Cups · 24 cups · About 8 appetizer servings Prep 15 min · Bake/fill 20 min · Rest 5 min Total about 40 minutes

INGREDIENTS

24 thin, pliable slices ready-to-eat Genoa salami, about 3 inches across; not paper-thin; discard inedible casing

6 oz Brie made with pasteurized milk, chilled; edible rind on; cut into 48 small pieces

1/3 cup prepared red pepper jelly, mild or hot

2 tsp Dijon mustard

1 tsp apple cider vinegar

1 tbsp finely chopped fresh thyme, washed and dried first: 2 tsp in glaze; 1 tsp to finish

1/4 tsp ground black pepper

YOU'LL NEED

24-well mini muffin pan; rimmed sheet pan; tongs; oven mitts; paper towels; small bowl and spoon; thin-probe food thermometer.

SERVING NOTE

Pregnant, age 65+, or immunocompromised? Verify the 165°F heating endpoint and serve promptly. Softened cheese alone is not proof. Use ready-to-eat salami only, not raw sausage.

Contains milk and mustard; check labels for other allergens. No extra salt or oil is needed.

METHOD

1 · Shape. Heat oven to 375°F; center the rack. Set the dry mini muffin pan on a rimmed sheet pan. Press one salami slice into each well with pleated edges above the rim. No added oil. Keep Brie chilled.

2 · Crisp and drain. Bake 8–10 minutes, checking at 7, until firm and browned, not black. Stand about 1 minute. With tongs and mitts, lift shells onto paper towels; gently blot inside and out. Let pan fat cool enough for safe handling, then blot wells carefully with a folded towel held in tongs. Never touch or pour hot fat. Return shells to wells; remove all paper towels before baking again.

3 · Mix the glaze. While shells bake, stir jelly, Dijon, vinegar, 2 tsp thyme, and pepper together. Reserve 1 tsp thyme. Add no salt.

4 · Fill and heat. Divide all 48 Brie pieces among 24 shells: 2 per cup. Bake at 375°F about 6–8 minutes, until cheese melts and centers reach 165°F. Probe several cheese centers without touching metal; keep heating if needed. Tent loosely with foil if rims darken too fast. Times are estimates, not a safety test.

5 · Finish. Move cups briefly to fresh paper towels with tongs, then a platter. Divide all glaze among cups, a scant teaspoon each. Finish with reserved 1 tsp thyme. Rest about 5 minutes to avoid burns. Serve promptly in small batches.

6 · Store safely. Refrigerate promptly in shallow covered containers at 40°F or below, within 2 hours total prep/serving time (1 hour above 90°F); discard if held out longer. Use within 3–4 days, or sooner per labels. Reheat at 350°F until centers reach 165°F; tent if needed and rest briefly. Shells may soften. For advance prep, keep salami and cut Brie chilled separately; mix and refrigerate glaze. Assemble and bake near serving time.

Inspiration: Quick Dish Diaries, "Crispy Salami Brie Cups with Pepper Jelly." Safety: USDA FSIS, "Leftovers and Food Safety"; CDC, "Preventing Listeria Infection."

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] quickdishdiaries.com · [2] fsis.usda.gov · [3] cdc.gov