

Blackberry Bourbon Bacon Crescent Rolls



Ingredients:

1 tube	Crescent rolls
2 or 3	Havarti cheese slices
8-10 slices	Bacon, cooked and diced
¼ cup	Blackberry Bourbon Jam
1 small	Vidalia onion, diced
1 clove	Garlic, minced
½ teaspoon	Paprika
½ teaspoon	Chili powder
2 Tablespoons	Melted butter

Directions:

Cook the bacon until crispy, remove from pan and dice. Drain some of the grease from pan leaving about 2 tablespoons in the pan. Add the diced onion and cook over medium until it just starts to caramelize. Add the garlic, diced bacon, jam, paprika and chili powder. Stir until thoroughly combined and mixture is thickened. Set aside.

Preheat oven to 350 degrees F. Separate the crescent rolls into triangles onto baking sheet. Cut cheese slices into four equal parts and place the cheese (we folded the cheese square) onto crescent rolls, top with a tablespoon of the jam mixture and roll up the crescents starting with the widest part. Bake until golden brown about 12-15 minutes. Remove from oven and brush with melted butter. Optional – sprinkle with fresh rosemary for extra flavor.

