

Second Place: Domino Ireland, Raleigh

Spammy Cristoz with Raspberry Jam Sauce (Spammy's)

1 can (12oz.) Spam, cut into ½ inch diced cubes
1 cup gruyere cheese, chopped and shredded
1 can (8 count) refrigerated buttermilk biscuits
1 egg
1 Tbsp. heavy cream
¼ tsp. cinnamon
¼ tsp. nutmeg
1 tsp. powdered sugar
½ cup raspberry jam
1 Tbsp. vegetable oil

Pre-heat oven to 375 degrees. In a skillet, heat oil over medium heat. Add Spam and cook for about 3 minutes, stirring until edges are lightly crisping. Allow Spam to cool.

In a medium size bowl, beat egg, cream, cinnamon and nutmeg.

In another bowl, mix Spam and cheese. Separate into 8 even scoops.

Press out each of the 8 biscuits to form 6 inch rounds. Place Spam mixture on one half of each biscuit round. Fold dough over the filling and press the edges to seal to make Spam filled folds – SPAMMY'S!

Place on ungreased cookie sheet and brush egg mixture over top of each folded Spammy's. Put in oven and bake 15 minutes or until golden brown. Remove and sprinkle with powdered sugar.

Heat the raspberry jam in the microwave for a minute or so to reduce to liquid.

Serve Spammy Cristoz with warm jam on the side to dip in and enjoy.