



Pecan-Cranberry Mini Tarts

1 cup sugar
1/4 cup butter or margarine, melted
2 large eggs, lightly beaten
1 tablespoon white vinegar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup dried cranberries
1 cup chopped toasted pecans
3 (2.1-ounce) packages frozen mini phyllo tart shells
Garnishes: whipped cream, mint

Stir together first 6 ingredients in a large bowl. Stir in cranberries and toasted pecans.

Spoon filling evenly into frozen tart shells. Place shells on a large baking sheet. Bake at 325 degrees for 20 to 25 minutes or until golden. Cool. Garnish, if desired.