

RECIPE IDEAS

CREATED BY YOU, FOR YOU!



1. GLAZE OVER CHICKEN AND PORK

IN THE LAST FEW MINUTES OF GRILLING

2. VINAIGRETTE DRESSING

MIX 1/2 CUP OLIVE OIL AND 2 TBS BALSAMIC VINEGAR TOGETHER UNTIL MIXED WELL, ADD

1/2 CUP PEPPER JELLY AND MIX THOROUGHLY. SEASON WITH SALT AND PEPPER. SERVE OVER A SPINACH SALAD OR COLESLAW. THE PEPPER CURRY ORANGE JELLY WORKS GREAT TOO.

3. HAM AND TURKEY SANDWICH

USE PEPPER JELLY INSTEAD OF MUSTARD

4. PEANUT BUTTER AND PEPPER JELLY SANDWICHES

5. COCKTAIL MEATBALLS

COOK FROZEN MEATBALLS ON LOW IN A CROCKPOT AND MIX WITH ONE 8 OUNCE JAR OF PEPPER JELLY. HEAT UNTIL MEATBALLS ARE COOKED THROUGH. BOTH JELLIES ARE SUPER FOR THIS!

6. SERVE ON BISCUITS OR CORNBREAD

WITH OR WITHOUT BUTTER

7. MELT AND USE AS A DIP FOR EGG ROLLS

8. USE IN PULLED PORK

IN CROCKPOT ADD PORK BUTT (3 LBS.) AND 1 CUP BEEF BROTH AND COOK ON LOW FOR 8-10 HOURS UNTIL YOU CAN PULL THE MEAT APART. IN SMALL SAUCEPAN MIX TOGETHER ONE CUP OF PEPPER JELLY, 1/4 CUP CIDER VINEGAR, 2 TBS BROWN SUGAR, 6 OZ. TOMATO PASTE, 1 TBS WORCESTERSHIRE SAUCE COOK UNTIL THICK ABOUT 15 MINUTES. MIX THE PULLED PORK IN WITH THE PEPPER JELLY SAUCE AND SERVE ON A LOVELY ROLL. OR OVER RICE OR NOODLES.

RECIPES CONTINUE ON NEXT PAGE!

RECIPE IDEAS CONT.

NINA'S JAMS

9. GLAZE OVER PORK TENDERLOIN

ROAST IN OVEN AND AT THE VERY END OF COOKING, ADD PEPPER JELLY AS GLAZE.

10. CANDIED BACON

LINE A BAKING SHEET WITH ALUMINUM FOIL OR PARCHMENT PAPER, THEN PLACE A COOLING RACK ON THE SHEET. LAY BACON FLAT ON THE COOLING RACKS AND COAT WITH A GLAZE OF PEPPER JELLY. BAKE AT 325 DEGREES FOR 20 MINUTES (FLIP AT 10 MINUTES) OR UNTIL BACON IS CRISP.

11. SPICY SANDWICH SPREAD

MIX EQUAL PARTS MAYO AND PEPPER JELLY

12. MIX WITH RANCH DRESSING

AND SPREAD ON PREVIOUSLY GRILLED CHICKEN.

13. A DOLLOP OVER ICE CREAM

14. BAGEL, CREAM CHEESE AND PEPPER JELLY

A FOOD FREAK FAVORITE!

15. MAKE THUMBPRINT COOKIES WITH PEPPER JELLY

16. USE AS A SAUCE FOR HOT WINGS

17. USE AS A FILLING

OVER, OR AS A TOPPING FOR PASTRY WRAPPED BRIE. YOUR GUESTS WILL LOVE YOU FOREVER.

18. USE AS A GLAZE ON BAKED HAM

19. USE AS DIPPING SAUCE WITH CHICKEN TENDERS

WARM PEPPER JELLY SLIGHTLY IN MICROWAVE

20. STIR FRY VEGGIES

USE PEPPER JELLY AS A LITTLE PUNCH OF FLAVOR.

RECIPE IDEAS CONT. NINA'S JAMS

21. MIX IT UP AND MAKE A DIP!

YOU CAN REALLY USE YOUR IMAGINATION ON THIS ONE, MIXING PEPPER JELLY WITH CREAM CHEESE IS A SIMPLE DIP, YOU CAN EVEN HEAT IT IN THE OVEN AT 350 DEGREES FOR 20 MINUTES (OR UNTIL BUBBLY) AND SERVE IT WARM WITH TORTILLA CHIPS OR CRACKERS. ADD BACON, BLUE CHEESE, PEACH SLICES, GRATED ORANGE RIND...GO FOR IT! PEPPER JELLY CAN HANDLE WHATEVER YOU THROW AT IT!

PLEASE SHARE HOW YOU USE THE JAMS!

I WANT TO HEAR FROM YOU HERE:

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KISSES AND A BIG WRAPAROUND
HUG TO YOU!

