



TURTLE CREEK AT LAKE GASTON

“homemade from the heart”

Jalapeño Jelly Recipes



1. Put it on crackers, with cream cheese.
2. Substitute it for anywhere you might use tomato jam, but in smaller quantities if it's really spicy. Slather it on tortillas before you add taco fillings. They can keep the inside of a tortilla moist when you make enchiladas, too. If it's pretty thick, you can dilute it with hot water and add it to salsa or guacamole. I've heard of people making meatballs with jelly. This seems like it would taste great paired with a sweet jelly. Sweet and spicy meatballs sound really good.
3. Put it on biscuits with some butter. To die for.
4. Grilled cheese, corn bread, over brie...
5. Cook it down a bit and using it as a sauce for chicken. You could also add balsamic vinegar or lemon to it.
6. Few things make a good pork chop taste better than jalapeno jelly. You can also add a bit of rice when in need of a quick meal with a bit of flavor.
7. Use it as a glaze for pulled pork (in the slow cooker), with some adobo sauce.
8. This pepper jelly marinated pork tenderloin is great: <http://ellysaysopa.com/2011/11/20/spicy-pepper-jelly-marinated-pork-tenderloin/>
9. Make a vinaigrette with it!
<http://ahimsablog.wordpress.com/2012/03/27/hot-pepper-jelly-vinaigrette/>
10. In a wrap with hummus, spinach, sliced peppers and avocado. Spread the wrap with the hummus and pepper jelly and then layer on the veggies.
11. Spiked Mayonnaise: Mix equal parts mayo and pepper jelly, use as a sandwich spread. This is especially good with ham, smoked turkey and/or Gruyere cheese.
12. Glazed Salmon: Mix together bourbon, honey, melted butter and pepper jelly until evenly incorporated. Spread over salmon, and bake skin-side down at 450 degrees until done, about 12-15 minutes.





TURTLE CREEK AT LAKE GASTON

“homemade from the heart”

Jalapeño Jelly Recipes



13. Spiced-Up Vinaigrette: In the bottom of a large salad bowl, whisk together olive oil, red wine vinegar, grainy mustard and pepper jelly until emulsified. Add salad ingredients to bowl, gently toss and serve.
14. Grilled pineapple: Mix pepper jelly with half as much warm water, stir to combine. Grill sliced pineapple. Brush jelly mixture on grilled pineapple, sprinkle with julienned mint leaves and serve.
15. Spread a layer of pepper jelly on a small wheel of Brie cheese, wrap in puff pastry, seal edges. Bake according to puff pastry directions. Serve warm with crackers and your favorite 80s tunes.
16. Warm and brush on grilled chicken, pork chops or baked ham to glaze.
17. Top a burger with hot pepper jelly, caramelized onions and smoked gouda cheese, or mix with mayonnaise and serve as a sandwich spread.
18. Pork roast with a bit of rum and the jelly rubbed on and cooked. The jelly flavors the roast, but it isn't overpowering with heat after cooking.
19. Pour it over goats cheese for a quick yummy appetizer. Its always a hit.
20. Sandwiches. Yes, with cream cheese. Maybe turkey, baby spinach, red onion, poppy seed and garlic cream cheese and pepper jelly.

Do a sort of sweet and sour sauce, or as a glaze or other type sauce. For meat or veggies! Think sweet and sour chicken, shrimp, fried tofu. Glazed meatballs (or meatloaf glaze). With soy sauce in stir fries or fried rice.

Add it to stews or braises.

It's delicious on baked, frozen cream cheese wontons.

21. this is our favorite condiment! We love it with a sharp cheese, fried egg, and English muffin as a sandwich. We tend to put it on sandwiches instead of ketchup or mayo or something. It's fantastic on cornbread, too.





TURTLE CREEK AT LAKE GASTON “homemade from the heart”

Jalapeño Jelly Recipes



22. Delicious with cornbread. A condiment with fried fish - especially cornmeal fried catfish. Mixed in for a vinaigrette & top salad with goat or blue cheese and spicy-sweet pecans. Or when you make cornbread muffins, fill the muffin tin half-way with batter, put in a 1 - 1/2 tsp jelly and top with more batter. Bake as usual. Make savory thumbprints and fill the centers with the jelly. Grill shrimp, solo or wrapped in bacon, and baste with a thinned (with water, tequila, etc.) jelly glaze. Pepper jelly is a pantry staple the uses are endless.
 23. Jar of hot pepper jelly + cranberries, microwave or cook down until it's all jelly-ish. Then put a bit on top of bread or crackers with goat cheese.
 24. Make a single pie crust, place it on a cookie sheet. Place a small wheel of Brie in the center of it, and top the Brie with a 1/4 cup or so of the jelly. Fold the edges of the crust into the center (overlapping a bit) to seal up the cheese and bake at 350 for about a half hour. Mmmmmmm.....!
 25. Hot Wings
 26. Paninis or baked savories, such as cheddar shortbreads.
- <http://www.marthastewart.com/275627/savory-pastry-recipes>
27. Hot pepper jelly over Greek yoghurt on Wheat Thin crackers.
 28. Bake meatballs - homemade or store bought - until done and place in a slow cooker on low. Add equal amounts of hot pepper jelly and ketchup and cook on low 2-3 hours. This makes delicious tangy meatballs for appetizers or main course!
-

