

22 WAYS TO USE PEPPER JELLY

pappy's|gourmet



By Carrie Freese

1. Glaze over pork chops while grilling.
2. Vinagrette Dressing - Mix 1/2 Cup Olive oil and 2 TBSP Balsamic Vinegar together until mixed well, add in 1/2 Cup Pepper Jelly and mix thoroughly. Season with salt and pepper. Serve over a nice spinach salad or coleslaw.
3. Ham and Turkey Sandwich - use pepper jelly instead of mustard
4. Peanut Butter and Pepper Jelly Sandwiches - my kids LOVE this one - especially good with **Sweet Red Pepper Jelly**.
5. Cocktail Meatballs - Cook frozen meatballs on low in a crockpot and mix with 1 Jar Pepper Jelly. Heat until meatballs are cooked through. We like to use this with either our **Red Hot Pepper Jelly** or our **Apple Jalapeno Walnut**, but works well with any flavor.
6. Serve on Biscuits or Cornbread either with or without butter!
7. Use as a dip for Egg Rolls - melt pepper jelly a bit before serving.
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 1 cup of pepper jelly, 1/4 Cup Cider Vinegar, 2 TBSP Brown Sugar, 6 oz Tomato Paste, 1 TBSP Worcestershire Sauce cook until thick about 15 minutes. Mix the pulled pork in with the pepper jelly sauce and serve on buns.
9. Glaze over Pork Tenderloin - cook in oven and at the very end of cooking, add pepper jelly as a glaze.
10. Candied Bacon - Line a baking sheet with aluminum foil (to catch any drips) 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 smother on grilled chicken, cook until warm (and chicken is cooked through).
13. Serve over ice cream (one of my favorites!)
14. Bagel, cream cheese and pepper jelly
15. Make thumbprint cookies with pepper jelly instead of regular jam
16. Use as a sauce for hot wings
17. Use as a topping on baked brie
18. Use as a glaze on baked ham - especially the **Red Pepper Jelly**
19. Warm pepper jelly slightly in microwave and then use as a dipping sauce with chicken tenders.
20. Stirfry veggies and use pepper jelly as the sauce!
21. Make **Jalapeno Poppers!** You can use any pepper jelly flavor, these make wonderful appetizers while you are waiting for dinner!
22. 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. Or try our **Golden Pecan Bacon Dip** - super yummy!