

ROASTED GARLIC GLAZED PORK TENDERLOIN

- 7-12 Strips of bacon
- 1 1lb pork tenderloin
- 2-4 tbsp Roasted Garlic Pepper Jelly

Preheat grill, lay our bacon strips slightly overlapping each piece. Place pork tenderloin on the bacon and roll the pork up, finishing with the seam side down.

Grill until the internal temperature reaches at least 145 degrees and the bacon is crisp.



ROASTED PECAN GLAZE

- 1 cup Roasted Pecan Pepper Jelly
- 2 tbsp chopped fresh mint
- 2 table spoons soy sauce
- 2 cloves minced garlic
- salt & pepper to taste

In a bowl stir together all ingredients. Baste meat with the glaze until done cooking.

Suggested Meat: Pork Chops, Lamb Chops, Pork Tenderloin, Chicken

STARWERRY PEPPER JELLY BAKED BRIE

- 1/4 Wheel of Brie
- 1 sheet of puff pastry
- 2-4 tbsp Strawberry Pepper Jelly

Preheat the oven to 350 F°.

Roll out the puff pastry and lace the brie in the center. Drizzle brie with Strawberry Pepper Jelly and then fold the corners over the brie, forming a neat package. Bake for 5 to 7 minutes, or until it starts to ooze.



JALAPENO PEPPERJELLY BURGER

- 6-ounce burger patty
- 1 tbsp Jalapeno Pepper Jelly
- Desired Burger Toppings

Preheat a grill to medium high. Lightly brush the grill grates with vegetable oil, then grill the patties. In the last minute brush the patties with jalapeno jelly. Remove from grill and top with desired burger toppings.

