



New to our products? Try this!

Wine Jelly...with a cheese tray...over brie with dried fruit...on a piece of chocolate topped with a nut as an appetizer...as a marinade mixed with a pack of dried soup mix.

Beer Jelly...served with a brat...or sharp cheddar and smoky swiss...try a tablespoon in your chili.

Captain Morgan, Daiquiris or Sangrias...on your morning toast...mixed with cream cheese on a cracker...in your thumbprint cookie...by the spoonful.

Garlic or Onion Jelly...on grilled or broiled meat or vegetables...as a mix-in for recipes...with bagels and lox...on your submarine sandwich.

Lemonade Butter...mixed in your cake instead of oil...as a side dish...over icecream.

Conserves and Chutneys...over a loaf of soft cheese, microwave for one minute and serve with crackers or bagels...with meat or vegetables to brighten your table.

Hot Pepper Jellies...mix in with your stir fry, vegetables or soup...serve with cheese, soft or hard...on a hotdog or a brat...baste your meat.

Soda Pop Jelly...serve with icecream or cheesecake...or peanut butter sandwiches.

Dilly Beans...as a garnish on a relish tray...with your deli sandwich...in a roll-up appetizer...with cheese and crackers.

Mustards and Picantes...as a dip with chips or pretzels...baste some on your meat and slow cook...mix with vegetables and stir fry...toss in the crock pot with chicken for a spicy shredded sandwich.

Hot and Sweet Peppers...use on your salad or sandwich...mix with a bottle of Italian dressing, 2 lbs. of boneless meat and cook in crockpot all day; serve with buns...great pizza topping.

Pie Filling...over icecream...in a yogurt parfait...with granola sprinkled on top and warmed in microwave...as an addition to fruit salad...over cake with fresh whipped cream.