



 Simply *jam*

Jalapeño Jam Cookbook

Over 40 delicious recipes Appetizers's, Entree's, Deserts and Snacks



Simple, Easy to follow ideas

Introduction

We have been making Jalapeno jam since 2011. Since that time our jam has been used in many recipes and so we decided to put this cookbook together to share over 40 of our all time favorites.

The book is divided into sections dedicated to appetizer's, entrée's, dessert's and snacks.

All of the recipes are designed with simple to follow, step by step directions

Our hope is that you enjoy making these recipes as much as we have..

Happy cooking

Julia Stewart

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Simple Serving Suggestions

Breakfast:

Spread Jalapeno jam and cream cheese on a lightly toasted bagel.

Lightly toasted fresh sliced crusty bread topped with butter and Jalapeno jam.

Drizzle warmed jalapeno jam over pancakes or waffles.

Scrambled eggs with chopped bell peppers, shredded cheddar and Jalapeno jam stirred through.

Dipping sauces:

Warm Jalapeno jam gently in a pan, use as a dipping sauce for: Fried chicken tenders, Breaded mushrooms, Battered shrimp, Clam strips, Jalapeno poppers and Potato wedges.

Blend together 4 oz of Jalapeno jam and 2 tbsp of mayonnaise or sour cream. Also serve as a dipping sauce.

Jalapeno jam and Soy sauce (full recipe is in the appetizer section).

Glaze roasted vegetables.

Spread on a cheeseburger or hot dog as a relish (This is delicious).

Use as part of a marinade for meat, poultry or fish.

Brush on to meat, poultry or fish for the last couple of minutes on the grill. (This works well with grilled vegetables too).

Simple Serving Suggestions

Stir through boiled rice to give it a lift. Use approx 1 tbsp per cup of rice.

Mix Jalapeno jam with Garlic butter and spread on fresh crusty bread and toast under the broiler until golden brown. (Full recipe is in the appetizer section).

Jalapeno jam tarts.

Use as an ice cream topping.

Mix with plain yogurt (Greek yogurt works well especially with our Cranberry Jalapeno jam).

Bacon wrapped Ritz cracker with Jalapeno jam glaze (Full recipe in the appetizer section).

Frozen Nutella and Jalapeno jam truffles (Full recipe in the dessert section).

Garlic Jalapeno Jam and Teriyaki sauce salad or meat dressing.

Serve our Mint Jalapeno jam as part of a pickle tray with Poppadoms and a delicious curry.

Phyllo Pastry Tarts with Jalapeno Jam & Cream Cheese

Makes 48 tarts

Ingredients:

8: sheets frozen phyllo pastry sheets, thawed

3 Tbsp: butter, melted

8oz (1 pack): Cream cheese

8oz (1 jar): Simply Jam Jalapeno jam (choose variety)

Method:

Take 2 sheets of pastry and cover the rest with a damp cloth to keep from drying out.

Brush a thin layer of butter on one sheet and stack the other sheet on top.

Cut the stacked sheet in half.

Brush one rectangle with butter and place the other one on top.

You will then have a 7 x 11 pastry sheet with four layers.

Cut that into 12 equal squares.

Press each square into a greased mini muffin tin.

Bake at 350 degrees until golden brown, about 10-15 minutes.

Repeat with remaining sheets, remembering to keep unused sheets covered.

Shells may be frozen at this point or filled and ready to serve.

To fill: Place ½- 1 teaspoon of cream cheese in the center of each tart.

Top with ½ to 1 tsp of Jalapeno jam.

May be served cool or baked for 10 minutes and served warm.

Cracker Bacon wraps with Jalapeno jam glaze

4

Makes 12

Ingredients:

24: Rashers of bacon

12: Ritz crackers

4oz (1/2 jar): Simply Jam Jalapeno jam (choose variety)

Method:

Preheat oven to 350F.

This one is really simple, but tasty.

For each cracker lay out two rashers of bacon flat to make a cross.

Lay one cracker in the middle of each cross of bacon.

Wrap the bacon around each cracker.

In a pan gently warm through the jam until the jam is loose.

Place the bacon wrapped crackers on to a aluminum foil lined baking tray and brush the jam generously over the bacon.

Bake for 20 mins or until the bacon is crisp.

These are great little appetizers.



Spicy Jalapeno jam Garlic Bread

- 1: Fresh crusty baguette
4oz (1/2 jar): Simply Jam Garlic
Jalapeno jam
1: stick of butter
2: Finely chopped garlic cloves

Method:

Preheat oven to 350F.

Slice your baguette through the middle lengthwise to half way through the baguette.

Melt butter in a pan and add the finely chopped garlic and Jalapeno jam.

Gently warm through and stir until the jam is loose.

Let the butter and jam cool for 30 mins.

Spread the butter and jam into the middle of the baguette and wrap in aluminum foil.

Place on a baking tray and bake in the oven for 20 mins.

Serve as an appetizer or a side dish with any pasta entree.



Jalapeno jam with Brie

Flaky pastry parcels

Makes 12

Ingredients:

3: Sheets of Flaky pastry, thawed

12oz: Brie

12 Tbsp: Jalapeno jam of your choice

2 Eggs

Method:

Pre Heat oven to 350F.

Place the flaky pastry on the counter top and slice each sheet into four equal sections.

Divide the Brie into 12 equal amounts and place equally onto the middle of each section of flaky pastry.

Drizzle 1 tbsp of Jalapeno jam onto each piece of Brie.

Fold pastry in half and pinch all 4 sides of the pastry together to make 12 neat individual parcels.

Place the parcels on a pre greased baking tray.

Crack the eggs into a bowl and whisk.

With a pastry brush, cover the parcels with egg wash and place in the oven for 20 mins or until the pastry is golden brown.

Remove from the oven and carefully make a small hole in the top of each parcel to let the steam out. Let them cool for 5 mins and serve.



Coconut Crusted Shrimp with Jalapeno jam

Ingredients:

- 3: Egg whites
- 2: Cups sweetened coconut flakes
- 1 lb: Peeled Shrimp
- 3 tbsp: Cornmeal
- 3 tbsp: Flour
- 2 Tbsp: Cajun Seasoning (or your favorite seafood seasoning)
- 3oz: Jalapeno jam (choose variety)
- Canola Oil for frying
- Cilantro for garnish

Method:

Separate yolks from egg whites. Place egg whites in a bowl and whisk together.

Mix coconut flakes, cornmeal, flour and seafood seasoning on a large platter.

Heat Canola oil (about ½ inch) in frying pan on medium heat.

Dip each shrimp into the egg white mix, then roll in the coconut mix.

Fry each shrimp until lightly brown. This only requires about a minute on each side.

Place 3oz of Jalapeno jam in a microwave safe bowl. Heat the jam for about 20 seconds in the microwave to soften the jam.

Use this as the dipping sauce.

Place a small amount of Jalapeno jam on each shrimp. Add garnish and serve.

Fresh Jalapeno Poppers

wrapped in Bacon

8

Ingredients:

8: Fresh Green Jalapeno's

16: Rashers of bacon

8oz (1 pack): Regular cream cheese

4 oz: X Hot Jalapeno jam

Method:

Pre Heat oven at 350F.

Slice off the top and bottom of the Jalapeno peppers.

With a small sharp knife gently remove all of the seeds from inside of the peppers.

Place the cream cheese in a bowl and beat it until it is a nice smooth consistency. Stir in 4 oz of the Jalapeno jam thoroughly.

Fill each pepper with cream cheese.

Wrap each pepper with 2 rashers of bacon and place on a baking tray.

Heat the remaining Jalapeno jam in the microwave for 30 seconds or until it is very runny.

Brush the jam over the bacon and place in the oven for 25 mins.



Smoked Salmon and Poached egg on toasted crusty bread topped Jalapeno jam

Ingredients:

- 2: Slices of smoked salmon
- 1: Egg
- 1: Slice of fresh crusty bread of choice
- 1: Tbsp: Garlic Jalapeno jam
- 1: Tsp: Butter
- 1: Tbsp: Malt vinegar

Method:

Boil 3" water in pan. Once the water is boiling add in the vinegar. With the handle of a long spoon make whirlpool in the water and then crack the egg into the water. The whirlpool and the vinegar help keep the egg together. Poach the egg for 4 mins. Toast the bread until golden on both sides. Butter one side and spread the Jalapeno jam on one side also. Place both slices of smoked salmon on top. Once your egg is poached remove from the water and drain any excess water off and place on the salmon. Open the egg slightly so the yoke streams over the salmon.



Pot Stickers (Chinese Dumplings) with a Jalapeno jam dipping sauce

10

Ingredients:

12: Chinese dumplings (or Chinese chicken or beef)

4 oz: Jalapeno jam (choose your variety)

½ cup: Low sodium Soy sauce

Finely chopped scallions (optional)

Method:

This one is really quick and easy.

Add the Jalapeno jam and Soy sauce to a pan and gently warm through, stirring occasionally.

Add in finely chopped scallions if you wish and simmer for 2 mins.

Serve in smalls bowls and dip your choice of Pot Sticker in the sauce.



The Classic Cheese board with Jalapeno Jam and assorted crackers

Ingredients:

8oz (1 jar): of Jalapeno jam
An assortment of crackers (our favorites are Ritz)
A minimum of four cheeses (a few suggestions are Gouda, Goat, Brie, Sharp Cheddar, Mozzarella) with a generous helping of cream cheese
Fresh Figs
Fresh Grapes
1: Green apple cut into slices
A handful of assorted nuts and Cranberries
Assorted deli meats (optional)

Method:

The preparation is easy for this one.

Place the jam into a small bowl. On a chopping block use your creative juices to decorate it with all of your ingredients.

Below is a sample of how great you can make them look and they taste even better.

This is always a hit with guests or take it with you to a party.



Jalapeno Jam Hot Chicken Wings

Ingredients

12: Chicken wings

6 oz: Hot wing sauce of your choice.

12 Tbsp: Jalapeno Jam (you choose the variety)

3 Tbsp: Olive Oil

1 Tbsp: Basil

1 package: Italian salad dressing seasoning

Celery

Blue Cheese or Ranch Dressing

Method:

Preheat oven to 350F.

Place wings on a cookie sheet and bake for about 35 mins.

While the wings are baking, mix the olive oil, Hot Wing Sauce, Basil and Italian Salad Dressing Seasoning.

After the first 35 mins, remove the wings, then apply the wing sauce that you have made on the wings.

Place the wings back in the oven and bake for about 20 minutes.

For each wings, place 1 tablespoon of Jalapeno Jam in a separate bowl. For this specific recipe that is 12 tablespoons.

Place the bowl of Jalapeno Jam in the microwave, cover with a paper towel and cook on high for about 10 to 15 seconds so that the Jam goes into a liquid.

Apply Jalapeno Jam to each wing. Place the wings back in the oven for 15 to 20 mins.

Serve with celery and your choice of Blue Cheese or Ranch dressing.

Bacon Wrapped Shrimp with Grilled Watermelon and Jalapeno Jam Glaze

Makes 4

Ingredients:

4: Large shrimp

4: Slices of “triangular shaped” watermelon slices about 4 inches at the widest point

1/3 jar (8 oz jar) of your favorite Jalapeno Jam

4: Rashers of bacon

Olive Oil

Sea Salt

Fresh Rosemary Sprigs

Method:

Peel the shrimp. You can leave on the tails if you like the look. Slice the Watermelon. Lightly brush each piece of watermelon with olive oil and then sprinkle with sea salt.

Wrap one piece of bacon around each shrimp. The bacon should overlap and this will help to keep it in place while on the grill.

Heat the grill to a medium heat. If you are using small shrimp, then it might be easier to grill them on a skewer.

Place the shrimp on the grill, turning frequently to prevent burning. Also, because of the bacon fat, watch for flare-ups or you could have burnt shrimp quickly. Cooking time is approximately 5-7 minutes. Ensure bacon is cooked too

Turn grill up to high. Place the watermelon on the grill and cook long enough to apply the grill grate marks.

Put the jalapeno jam in a bowl. Place in the microwave for 30 to 40 seconds; just long enough to make the Jalapeno jam thin. Apply the Jalapeno jam to the serving side of each watermelon slice (one side only).

Set one bacon wrapped shrimp on each slice. Use the Rosemary sprigs for the shrimp to rest against and help provide a little stability.

Roasted Brussel Sprout's with Bacon and Cranberry Jalapeno Jam

Ingredients:

24 oz: Brussel Sprout's

1: Stick of salted butter

½ jar (4 oz jar): Cranberry Jalapeno Jam

1lb: Bacon

4: Garlic Cloves, peeled

Aluminum Foil

Method:

Pre Heat your oven to 400F.

Cook bacon and leave to cool.

Melt butter in a pan, add the Cranberry jalapeno jam and the garlic cloves.

Stir thoroughly and take off the heat.

Crumble cooled bacon into very small pieces and stir into the butter and jam.

Wash Brussel's, cut the stalks off and then halve them.

Place in a baking pan lined with Aluminum foil.

Pour over the butter and bacon evenly over the Brussel's and stir gently to ensure all of the Brussel's are covered with butter.

Bake in the oven for 35 mins.



Garlic Jalapeno jam and Teriyaki sauce warm salad dressing

Ingredients:

8 oz (1 jar): Garlic Jalapeno jam

1/4 cup: Teriyaki sauce

Chicken, Shrimp or Beef strips optional

Method:

This is the simplest of salad dressings.

Warm the Garlic Jalapeno jam in a pan and stir in the Teriyaki sauce.

Once the dressing is thoroughly mixed take off the heat and cool for 15 mins, stirring occasionally.

Refrigerate or use cool over a fresh green salad.

As an alternative you can saute Shrimp, Chicken or Beef strips in the dressing and add it to your salad.



Jalapeno Jam meatballs

Marinara with Angel Hair pasta

½ cup: Fine breadcrumbs
4 oz: Jalapeno Jam (choose your variety)
1 tsp: Salt
Freshly ground black pepper
½ cup: Shredded Parmesan cheese
1/4 cup: Finely chopped Basil
1 lb: Ground meat such as beef, pork, turkey, chicken, or veal,
or a mix
4 oz: finely chopped onion
1: Garlic clove, finely chopped
Olive Oil
1: Jar of your favorite Marinara sauce

Method:

In a bowl add in the breadcrumbs, ground meat, Jalapeno jam, chopped onion finely chopped garlic clove, Basil, Salt and Pepper.

Mix thoroughly with your hands.

Heat some Olive oil in a pan.

Roll the meat into balls (1" diameter) with the palms of your hands.

Place the meatballs into the pan turning frequently until they are browned all over.

Add in the marinara sauce and simmer for 20 min.

Boil water in a pan and cook the Angel Hair pasta.

Serve the meatballs and sauce on a bed of the Angel Hair pasta.

Quick & Easy

Chicken & Shrimp Stir-fry

Ingredients:

- 1: Large skinless Chicken breast
- ½ Lb: Peeled Shrimp
- 1: Bag of fresh or frozen stir fry vegetables
- 2 Tbsp: Low sodium Soy Sauce
- Salt & Pepper
- 2 Tbsp: Canola Oil
- 4oz: Garlic Jalapeno jam
- Sriracha Hot Chilli sauce to taste

Method:

Slice chicken breast into small pieces. Heat 1 Tbsp of Canola oil into a skillet and add the chicken breast. Once the chicken is white on both sides add the shrimp. Once both chicken and shrimp are cooked stir in the Garlic Jalapeno jam and reduce the heat immediately.

As the chicken and shrimp are cooking heat 1 Tbsp of Canola oil into a skillet and cook the vegetables along with the Soy sauce. Cook until the vegetables are nice and crisp.

Add the vegetables to the chicken and shrimp and stir thoroughly.

Drizzle Sriracha Hot Chilli sauce to taste.



Turkey Meatloaf

with Jalapeno jam glaze

- 1.5 lb: Ground turkey
- 1 cup: Finely diced mushrooms
- 1: Small Onion, finely chopped
- 2: Garlic cloves, finely minced
- 1 cup: Coarsely grated zucchini (well drained)
- 3 Tbsp: Chopped herbs (Basil or Thyme work well)
- 1 Tsp: salt
- 1 Tsp: black pepper
- 1/3 cup: Shredded Parmesan cheese
- 2: Egg whites
- 2 oz: Jalapeno Jam (choose your variety)
- 4 tsp: Dijon mustard

Method:

Preheat oven to 350F.

Saute mushrooms with onions and garlic.

Combine turkey with cooled mushroom mixture, zucchini, herbs, salt and pepper, Parmesan cheese and egg whites.

Shape mixture into 8x4x2 inch loaf on a rimmed and greased baking sheet.

Bake for 30 minutes.

Remove from oven.

Mix Jalapeno jam with mustard in a small bowl to blend.

Spread glaze over meatloaf and return to oven for a further 15-20 mins or until thermometer registers 165 F.



Sticky Jalapeno Jam Chicken

with a green salad

1: Chicken Breast
½ Jar: Jalapeno Jam (X Hot recommended)
1 Tbsp: Olive Oil
1 Bag: Green Salad Leaves
Salad dressing of your choice

Method:

Heat the Olive oil in a skillet on a medium heat.

Thinly slice the Chicken breast and place in the skillet. Cook for 5 mins, turning once.

Stir in the Jalapeno jam thoroughly until the chicken is coated in jam completely.

Once the jam has reduced down and the chicken has been nicely charred, remove from heat.

Serve hot over a bed of Green salad leaves.

Add salad dressing of your choice.



Slow Cooker Mexcian Chicken

mixed beans and rice

18

Serves 8

2: Chicken Breasts

1: Large Chopped Onion

1 jar: Jalapeno Jam of your choice

3 15oz cans: Mixed Mexican beans of your choice
(Red, Black, Pinto etc)

1 15oz can: Sweet corn

½: Chopped Jalapeno's

1 15oz: Diced Tomatoes

4 cups: Cooked rice

Salt & Pepper

Sour Cream

Tortilla Chips

Method:

Place your Chicken breast, chopped Onion and Jalapeno jam in a slow cooker.

Cook on high for 4 hours.

Remove the Chicken from the slow cooker and finely shred.

Place the Chicken back into the slow cooker along with the Beans, Sweet Corn, chopped Jalapeno's and diced Tomatoes. Stir through thoroughly.

Replace the lid and cook on low for a further 1 hour.

Lastly add in the cooked Rice and stir through thoroughly.

Cook for a further 10 mins or until the rice has warmed through sufficiently.

Serve hot with Tortilla chips and Sour Cream.



Cranberry Cheesecake

with Cranberry Jalapeno Jam glaze

- 1½ cups: Graham cracker crumbs
- 3 tbsp: Sugar (for base)
- ⅓ cup: Melted butter
- 3: 8 oz (3cups) Packs of cream cheese
- 1 cup: Sugar
- 3: Eggs
- 3 tsp: Vanilla extract
- 1 cup: Whipping cream
- 4 oz: Fresh/frozen cranberries halved
- 4 oz: Cranberry Jalapeno jam

In a small bowl combine the graham cracker crumbs, sugar and melted butter. Press the crumb mixture into the bottom of a lightly greased or parchment lined 9 inch spring form pan. (Grease bottom only) Parchment paper is ideal here because it makes it very easy to release the cheesecake from the bottom of the pan.

Cream together the cream cheese and sugar for 2 to 3 minutes until well combined.

Add the eggs, one at a time, beating well after each addition. Beat in the vanilla extract.

Finally blend in the whipping cream well until the batter is very smooth. Using a rubber spatula, scrape the bottom and the sides of the bowl as well as the electric whisk paddles and give the batter a final beating for 1 minute on a higher speed. This step ensures that there are no lumps in the batter and introduces a little air into the cheesecake to make it lighter.

Fold in the cranberries gently until evenly distributed. Lastly drizzle 1 tbsp of Cranberry Jalapeno jam in the mixture and fold in slightly so the Jalapeno jam makes streaks throughout the cheesecake.

Pour over the prepared base and bake in a bain marie (hot water bath at 300 degrees F for 60-70 minutes.

Don't open the oven at all in the first hour. The cheesecake is properly cooked when the shine on the top has gone.

Once cooked and cooled place the cheesecake on a plate.

Heat the Cranberry jam in a pan until the jam is thin and pour it over the top of the cheesecake.

Spread evenly with a spatula and let a little drip over the sides.

Baked Apple, filled with cream cheese and jalapeno jam

8: Large cooking apples
8oz (1 pack): Cream cheese
1 cup: Whipping cream
2 oz: Fresh/frozen cranberries halved
4 oz: Cranberry Jalapeno jam

Method:

Pre Heat Oven to 375F.

Carefully cut off the top of each apple and put them to one side. Scrape out the core of each apple to within 1/4" of the bottom of the apple.

In a bowl beat the cream cheese until it is very soft.

Stir in the Cranberry's and Cranberry jalapeno jam until it is thoroughly combined.

Spoon in the cream cheese into each apple to the top.

Place on a Aluminum lined baking tray.

Gently push the apple tops in the top of the apples.

Bake in the oven for 30 mins.

Serve with vanilla ice cream, or fresh whipped cream.



Nutella and Jalapeno Jam truffles

21

Makes 24 truffles

Ingredients:

12oz: Nutella

4 oz ($\frac{1}{2}$ jar): of Cranberry Jalapeno jam

$\frac{1}{2}$ cup: Powdered sugar

Method:

Fill a pan half full with water.

Put the Nutella and Jalapeno jam into glass bowl.

Place the glass bowl on the saucepan and boil the water.

Stirring occasionally wait until the Nutella and jam are a consistent liquid and then remove from heat.

Leave to cool for 30 mins.

Place in the fridge for at least 2 hours or until the chocolate is firm.

Once the chocolate is firm, take a melon baller or a teaspoon and scrape out your truffles. Roll each truffle into the palms of your hands to make them into nice even balls.

Once all of your truffles are made, place on a decorative plate and coat with powdered sugar.



Garlic Jalapeno jam Beef Jerky

22

Ingredients:

24 oz: Flank Steak

8 oz (1 jar): Garlic Jalapeno Jam



Method:

Cut your flank steak into very thin strips and place them in a plastic container.

Mix thoroughly with 3/4 of the Garlic Jalapeno jam and place the lid on the container. Refrigerate overnight.

Heat your dehydrator to 160F and place your flank steak in the dehydrator for 4-5 hours.

Depending on how thick your slices are. With one hour to go re-glaze your jerky with the remaining Garlic Jalapeno jam. Leave to cool and enjoy.

Flaky Pastry Mozzarella Sticks

Ingredients:

2: Sheets of flaky pastry, thawed

1/2 lb: Shredded Mozzarella Cheese

4 oz (1/2 jar): Jalapeno jam (we recommend X Hot)



Method:

Pre Heat oven to 400F.

Lay out the flaky pastry sheets on a counter top. Cut them lengthwise into four equal strips.

Brush the jam generously over the middle of the pastry.

Sprinkle a generous amount of Mozzarella cheese through the middle of the pastry.

Fold over the edges of the pastry and pinch together lengthwise. Cut each piece to make 4 equal sticks.

Whisk your two eggs in a bowl and brush the egg over the Mozzarella sticks thoroughly.

Place on a pre greased baking tray and bake in the oven for 20 mins.

Spiked Monte Cristo

23

Ingredients:

2 Tbsp: Mayonnaise
2 Tbsp: Simply Jam Jalapeno jam of your choice
2 Slices: White crusty bread
1: Egg
3: Thin slices of smoky ham or turkey
Salt and Pepper
1 Tsp: Butter

Method:

Mix equal parts of mayo and Jalapeno jam. Spread evenly over two slices of bread. Layer smoky ham or turkey with Swiss or Gruyere cheese. Dip finished sandwich into lightly beaten eggs seasoned with salt and pepper. Lightly brown in a buttered skillet. Cut in half and enjoy.

Cranberry jalapeno jam chicken salad sandwiches

Ingredients:

Chicken Salad:
1: Boneless chicken breast
½ cup: Mayonnaise
Salt and pepper
Croissants
Simply jam Cranberry Jalapeno jam

Method

Pre heat oven to 350F.
Bake chicken breast (covered) for 40 mins.
Let the chicken cool for 15 mins once cooked.
Shred the chicken using two forks pulling at the meat in opposite directions to each other.
Cool for 10 mins.
Add the mayonnaise, salt and pepper and mix together.
Slice croissants in half length wise.
Pile the chicken salad on to one half of the croissant and top with a generous amount of cranberry jalapeno jam.



Jalapeno Jam

Loaded Cheesy Nacho's

Ingredients:

- 1lb: Ground Beef
- 1: Packet of Taco Seasoning
- 1: Small Onion
- 4 oz: Jalapeno Jam (choose your variety)
- 1: Large bag of your favorite Tortilla chips
- 1lb: Mexican Cheese
- 1 Small tub: Sour Cream
- 1 Small tub: Guacamole
- 1 Small jar: Salsa



Method

Pre heat oven to 350F.

Place ground beef in a pan and brown.

Add in the chopped onion and cook until the onion is soft.

Blend the taco seasoning with the right amount of water (read packet directions).

Add to the pan and bring to the boil and then simmer for 10 mins, stirring occasionally.

Before removing the pan off the heat stir in the Jalapeno jam.

On a greased baking tray layer with Tortilla chips, ground beef and cheese. Make three layers and be generous with the cheese.

Bake in the oven for 5-10 mins. Remove from the oven when the cheese is fully melted and the top layer is golden brown, Check the oven regularly to avoid the Nacho's burning.

Serve with Sour Cream, Guacamole and Salsa.

Chicken Jalapeno Jam Quesadilla

25

Ingredients:

- 1: Chicken Breast
- 1 Chopped Onion
- ½ jar: Jalapeno Jam
- ¼ cup: Chopped Jalapeno peppers
- ½ cup: Salsa
- 1 cup: Shredded Mexican blend Cheese
- 4: Large Tortilla Wraps
- 2 Tbsp: Butter
- Sour Cream

Method:

Place the Chicken breast, chopped Onion and jam in a slow cooker.

Cook on high for 4 hours.

Once the Chicken is cooked remove from the slow cooker and shred the Chicken.

Mix the shredded Chicken, Onion and Salsa in bowl.

Melt butter in a skillet.

Place a Tortilla wrap in the skillet, sprinkle ¼ cup of shredded cheese over Tortilla wrap and then arrange ½ of the Chicken and Salsa mix over the Cheese.

Place another Tortilla wrap over the top.

Try and arrange the Quesadilla quickly in the pan to avoid the Tortilla from burning.

Once the bottom Tortilla is lightly browned carefully turn the Quesadilla over and cook until lightly browned.

Remove from the skillet and cut into 6 triangles.

Serve hot with Sour Cream.



Mint Jalapeno Jam yogurt

25

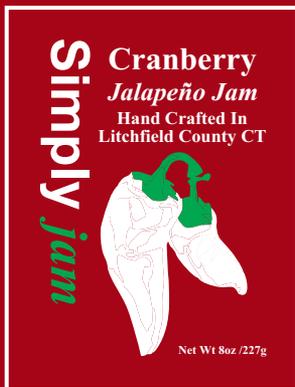
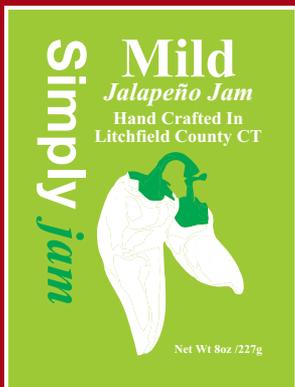
Ingredients:

2tbsp: Plain yogurt
½ jar: Mint Jalapeno Jam

Method:

This is a great twist on an Indian mint yogurt dip served with pickles and Poppadoms. Simply add the plain yogurt to half a jar of our Mint Jalapeno jam and stir thoroughly. It tastes delicious. Use Naan bread or Poppadoms to dip into it.





In 2011, we had a bumper crop of jalapenos in our garden. Not knowing what to do with them we were introduced to a recipe for jalapeno jam by a dear family friend. It was 'Love at first bite'.

We made a few changes to the recipe and began hand-crafting our own jalapeno jam, giving it to family and friends. Then we sold at our first country fair and have been hand crafting and selling ever since.

We hope you enjoy these fun and delicious recipes as much as we have enjoyed making them.

Written by *Julia Stewart*

Photographed by Sydney Thibalut

