



15 Ways to Use Up a Jar of Jam



1. **Make your own fruit-flavored yogurt** – Spoon some jam into a bowl, top with plain yogurt.
2. **Add some to a pan sauce for meat** – it not only helps thicken it, it adds sweetness and flavor.
3. **Shake it into a cocktail** – literally any cocktail. Think peach with whiskey, raspberry with vodka.
4. **Top creamy desserts** – pudding, panna cotta, you name it.
5. **Whip up the ultimate grilled cheese** – jam + melted cheese + golden, toasted bread = ❤️
6. **Make better biscuits** – instead of slathering your biscuits with jam, bake jam right into the biscuit.
7. **Top your pancakes** – turn jam into syrup by boiling it with water.
8. **Transform ice cream** – take softened vanilla ice cream, fold in the jam.
9. **Melt it into a glaze for sweets or savory** – heat jam on stove with a bit of water or lemon juice until it's melted and liquidy, then pour it over a simple cake or cheesecake. It's also great over brisket or chicken.
10. **Do the swirl** – dollop jam onto cornbread, crumb cake or brownie batter, swirl and bake.
11. **Bake it into a cake** – mix it thoroughly into the batter of gingerbread or layer cake.
12. **Make flavored chocolate** – stir a spoonful of jam into warm ganache and pour it over cakes. Or refrigerate until firm and use it as a filling.
13. **Serve it alongside cheese** – fancy schmancy.
14. **Make stuffed French toast** – make a jam sandwich, soak in eggs and milk, pan fry with butter.
15. **Use it to make popsicles** – thin jam with water and you've got a popsicle base.

American Legion Auxiliary, Unit 500

Contact 317.370.7243 or 317.698.0077

with your order or with questions.

You can also contact us here: ladiesauxiliary500@gmail.com

www.ala500.com