

What can you do with Lee Esther's Sweet Pepper Jam?



There are lots of delicious ways to use our pepper jam. If you prefer yours with a bit more heat (since Lee Esther's Sweet Pepper Jam is mild), melt it down and add pepper flakes or additional spices to kick it up a notch or two.

Here are a few ideas:

1. Serve our delicious pepper jam over goat cheese or cream cheese.
2. Serve our pepper jam a small bowl with crackers and cheeses like smoked cheddar, Havarti, Gouda, Fontina, and Gorgonzola.
3. Spread our pepper jam on a wheel of brie, then wrap it in phyllo or puff pastry. Bake until golden and the cheese is gooey.
4. Spread butter and our pepper jam over warm cornbread.
5. Use pepper jam as a glaze for roasted pork tenderloin or roasted or grilled / roasted chicken.
6. As our pepper jam as a condiment for pulled pork sandwiches.
7. Add a spoonful of our tangy pepper jam between the layers of a ham and cheese before grilling golden brown.
8. Season salmon with salt and pepper, then add a layer of pepper jam. Broil until done.
9. Use it in a salad dressing by adding white balsamic vinegar, garlic, dijon mustard and extra virgin olive oil.
10. Mix equal amounts of grainy or Dijon mustard with melted-down pepper jam for a delicious dipping sauce.
11. Use it for a sweet and sour stir-fry. Sauté garlic and ginger in a splash of oil and rice vinegar then add thinly sliced chicken breast and veggies.