



The Alabama Rural Heritage Center Recommends Ways to Use Pepper Jelly

As a Dip

- Combine pepper jelly with cream cheese for a sweet & creamy dip great for bagels.
- Mix with sour cream and use as a dip for coconut crusted shrimp
- Melt and mix with Italian dressing to use as a salad dressing
- Mix with plain yogurt and use as a tangy dip
- Serve with a basket of thick crust bread

With Appetizers

- Dip your favorite fried vegetables like zucchini and okra
- Spread on turkey slices with goat cheese, roll-up, chill and serve as an appetizer
- Use pepper jelly on or as a side dipping sauce for jalapeno poppers
- Use as a complement to goat cheese, smoked cheddar and brie.
- Fill Phyllo Pastry shells with Pepper Jelly

As a Flavoring

- Glaze on vegetables
- Spread on a fried oysters or fried fish
- Glaze on meats such as ham and pork chops
- Make a sauce for mussels
- Mix with Honey and Dijon mustard to use as a glaze for baked chicken
- Spread in an egg, ham and cheese sandwich
- Glaze on chicken wings
- Spread on a Hamburger or Hotdog
- Glaze on fish such as salmon, shark steaks and swordfish
- Spread On cornbread
- Use as a BBQ Sauce/Glaze on chicken and ribs
- Mix In coleslaw

Even with Dessert

- Brush pepper jelly on pineapple or watermelon and grill
- Use as a topping for vanilla ice cream
- Fill thumbprint cookies