

# Pepper Jam Recipes

We would love to share your recipes using Maureen's Gourmet Pepper Jam! Please contact us at [info@maureenspepperjam.com](mailto:info@maureenspepperjam.com).

## **Glazed Ham**

Cook a spiral cut ham according to directions. Pour a jar of Maureen's Gourmet Pepper Jam over the top of the ham and between the slices in the last 20 minutes of cooking. It's simple and delicious. Way better than a name brand Ham and for a quarter of the price!

## **Bacon Wrapped Chicken Hors d'oeuvre**

1 pound boneless chicken strips or fillets  
20 thin bacon slices  
Maureen's Gourmet Pepper Jam

Wrap the bacon around the chicken strips. Place them in a roasting tray. Brush the bacon wrapped chicken with Maureen's Gourmet Pepper Jam. Bake them in a preheated oven at 425F for 10 to 13 minutes or until the bacon is crispy. As soon as one side is done, take the tray out of the oven and flip them over and brush the other side with the jam. Put them back in the oven for another 10 to 13 minutes, until the other side is crispy as well. Keep an eye on them so they do not burn.

## **Bacon Wrapped Jalapeño Shrimp**

Start by soaking toothpicks in water. Cook thin slices of bacon half way though in the oven at 400 degrees then remove from oven and place on paper towel to cool. Cut raw jalapeños into rings. Slide the ring onto shrimp then wrap with partially cooked bacon. Secure with a water-soaked toothpick. Brush on a thin coat of Maureen's Gourmet pepper jam. Finish cooking on the grill over medium heat. Brush with another coat of Maureen's Gourmet pepper jam before serving.

## **Hickory Farms HAM Summer Sausage**

Cut in slices almost all the way through. Pour Maureen's Gourmet Pepper Jam all over the sausage; make sure it is spread in between each slice. Cook in oven at 375 degrees for 30 minutes. You can cook it longer if you like the edges of your sausage crispy.

## **Cocktail Meatballs**

Use as a sauce for meatballs instead of BBQ or marinara sauce. Put cocktail size cooked TURKEY OR CHICKEN meatballs in a crock pot with a jar of Maureen's Gourmet Pepper Jam. Serve with toothpicks! It's different, easy and tastes great!

## **Breakfast sandwich**

English muffin with cream cheese and Maureen's Gourmet Pepper Jam, or English muffin with Maureen's Gourmet Pepper Jam, Canadian bacon or ham and Havarti cheese, then brown in the toaster oven

## **Wontons**

So simple to make...Fill Dynasty wonton wrappers with equal parts Maureen's Gourmet Pepper Jam and cream cheese, then deep fry in oil for 5-7 seconds or until golden brown. They are fantastic!!

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## Coconut Chicken

Use 1 package of chicken tenders cutting off any excess fat.

Prepare your breading station by gathering three bowls. In the first bowl combine 1/2 cup flour and 1/4 tsp salt. In the second bowl, combine 1 egg and 1/4 cup coconut milk. Whisk together ...until well combined. In the third bowl, stir together the 1 cup Panko bread crumbs and 1/4 shredded coconut (or more per your taste).

Place 1/4 cup of vegetable oil in a large heavy duty skillet and heat over medium/high heat until it is just below smoking. You can test the heat by throwing in a little bit of flour. When it is hot enough, the flour will sizzle and create a lot of bubbles.

While the oil is heating, dredge the chicken tenders. First, coat each strip in the flour and salt mixture. Then dip each into the eggs/coconut milk and finally coat each in Panko and shredded coconut. I find it easiest to coat all of them in the flour then go back and then do the egg wash and Panko/coconut for each before moving onto the next.

After breading the strips, the oil should be hot enough. Place about 6 strips in the pan at once. There should only be one layer in the pan and there should be about an inch between each strip. If you over crowd the pan it will get too cold and the strips will soak up a lot of oil instead of frying. Fry the strips for 2-3 minutes on each side or until they are golden brown and crispy. Place them on a plate with paper towel to drain. Because the strips are thin, they should be cooked through by the time both sides are browned. If you cut your strips thicker, you will need to bake off the chicken after frying to make sure the insides are cooked through.

When all of the strips are done frying, serve while still hot with Maureen's Gourmet Pepper Jam