

FAVORITE *SPIKED JELLIES* RECIPES

WINE JELLIES

CABERNET

Cabernet BLT

Make your favorite bacon. While hot, baste with Cabernet jelly. Complete your BLT sandwich and enjoy the wine twist!

Cabernet Grilled Cheese

Toasty grilled cheese with cheddar and cabernet jelly.

Black Forest Wine Cupcakes

Bake your favorite Devils Food cupcakes. Baste with Cabernet jelly while warm. Let Cool. Add more jelly on top (or inside.) Top with Chocolate Frosting. A favorite treat for everyone...easy to do with other flavors, too!

Steak with Cabernet Wine Jelly

Grill a steak. Drizzle Cabernet jelly over it. Top with crumbled blue cheese.

Cabernet and Goat Cheese Burgers

Grill burger, glaze close to the end of cook time, flip, glaze again, flip, glaze. Use as condiment with goat cheese!

CHAMPAGNE

Champagne Ravioli

Bake or fry cheese ravioli. Drizzle or mix with Champagne jelly. Top with cinnamon, sugar and honey! Take it to the next level and mix cream cheese and Champagne jelly for your own ravioli filling!

Strawberries and Champagne

Mix Champagne Jelly with whipped cream for strawberries OR Slice strawberries mixes in bowl with champagne jelly and top with dollop of mascarpone. A fun twist on a classic treat.

Champagne Tilapia Caesar Salad

Sauté tilapia with a little olive oil and season to taste. Just before it is fully cooked, baste with Champagne jelly and let caramelize. Repeat on other side. Let fish stand for one minute. Flake apart and put on salad.

Champagne and Ginger Glaze

Grate some fresh ginger and mix in with the Champagne jelly to glaze over salmon, chicken, carrot cake...

MOSCATO

The Best Peanut Butter and Jelly Ever

Natural peanut butter and Moscato jelly will make this your new favorite go to meal.

Moscato and Orange Grilled Shrimp

Mix Moscato jelly with our Belgian White jelly or orange juice. Grill shrimp and baste with jelly mix. Add rice for a complete meal.

Moscato Pork Tenderloin

Fork a pork tenderloin and put in a Ziploc bag. Add Moscato jelly and knead into tenderloin. Marinate 2 hours or overnight. Grill and sprinkle with parsley and coriander. Serve with a yummy cucumber raita.

Moscato Meatballs

Meatballs, Moscato wine jelly and a splash of orange juice. Throw in a crock pot and cook for about 4 hours or more to glaze on.

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CREAM PEACH

Peach Drizzled Chicken and Waffles

Make your favorite version of chicken and waffles. Drizzle with the Peach wine jelly for the most scrumptious flavor ever.

Wine & Fruit Salsa

Chop apples and your favorite fruits into small pieces. Add Cream Peach jelly, mix and refrigerate overnight. Eat with cinnamon crisps or sugar cookies.

Caramelized Pears with Peach Jelly

Use canned pear halves, fill center with Cream Peach jelly and add to skillet and caramelize (add bourbon for a kick). Top with a dollop of cream cheese.

RED SANGRIA

Dip It! – Drizzle It! – Love it!

Heat up some Red Sangria jelly and use as a dip for your favorite chicken tender recipes. OR Drizzle on your favorite pancakes.

Sangria Wrap

Spread Red Sangria jelly on your wrap. Add your favorite turkey, bacon, and avocado. Add white onions, a squeeze of lime and a dash of salt.

Lamb Chops Sangria Style

Sauté or Grill lamb chops. Once lightly browned, baste with Red Sangria jelly on each side and cook to medium rare. Sprinkle on sea salt and white pepper. Serve with Greek style potatoes.

JALAPENO RIESLING

Scallop Canapes

Grab your favorite crackers or crostinis. Sear scallops and pair with Jalapeno Riesling.

Jalapeno Riesling BBQ

Smoked pork sandwich with Jalapeno Riesling jelly

JR Chicken Wings

Grill chicken wings using this jelly for amazing party wings.

Block Party Favorite

Every party needs a block of cream cheese slathered with Jalapeno Riesling jelly. Just add crackers!

Sweet & Heat Bacon Wrapped Asparagus

Wrap bacon around asparagus, add your favorite rub or seasoning and grill. Glaze with Jalapeno Riesling during and after cooking.

SPICED MERLOT

Chef T's Glazed Ham (Chef T from Hell's Kitchen loved this for her Thanksgiving Glazed Ham give back event)

Cook the ham and Glaze several times with this.

Spiced Merlot Turkey Sandwich

Better than cranberries and an amazing holiday treat...or any other time you eat Turkey.

BEER & LIQUOR JELLIES

IRISH STOUT/ BOURBON STOUT

Spiked Burgers

Brown your burgers on the grill. Warm jelly in a bowl to thin and baste on each side of burger. Continue to baste until burgers are cooked to preferred temperature. Add smoked cheddar cheese and more jelly as your only condiment. A favorite for all ages.

Roast Beef Stout Sandwich

Courtesy of Adaire in Alpharetta, grab your favorite roast beef, add pickled onions, horseradish sauce and Irish Stout jelly. This is a fan favorite and hits every flavor sensation!

Stout Glazed Salmon

Grill salmon and glaze with Stout jelly. We get rave reviews for this!

Grilled Cheese and Stout Sandwich

Make a gourmet grilled cheese and add some jelly. Great for smoked and sharp cheeses!

Stout Glazed Steak

Need we say more? Glaze at end of cook time or during resting period. You will love it.

Stout Sweet Potato Pancakes

Seriously...drizzle, glaze, eat!

CHOCOLATE STOUT

Salted Chocolate Stout Steak

Grill your favorite steak. At the end, glaze with Chocolate Stout beer jelly. Sprinkle with smoked or kosher salt and a dash of pepper.

Chocolate Stout Cream Crescents

Grab crescent rolls. Fill with cream cheese (you can mix with powdered sugar to thicken), add chocolate stout jelly and roll up. Bake and enjoy this melt in your mouth treat!

Caramelized Chocolate Stout Tenderloins

Cook your pork tenderloin, searing it in a cast iron pan with Chocolate Stout jelly to caramelize the meat. Mmmm.

Great with the other stout recipes, too!

SCOTCH ALE

Spiked Chili

Add Scotch Ale jelly to your chili for a smooth finish. YUMMY!

Scotch Ale Egg Sandwich

Canadian Bacon, Eggs, smooth beer jelly and an English muffin are all you need for this simple breakfast meal.

Scotch Smoked BBQ Tacos

The smoky taste blends perfectly with Scotch Ale jelly. Take your favorite BBQ roast, add a mix of Scotch Ale jelly and some coleslaw. (shredded cabbage, mayo, vinegar, and Scotch Ale jelly mixed together)

BELGIAN WHITE w/ Hint of Orange

Smoked Belgian Chicken Sandwich

Grab your favorite bread or wrap. Add sliced chicken (deli works). Spread with Belgian White jelly and add smoked cheddar cheese. Make minis for entertaining!

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Belgian White Meatballs

Meatballs, Belgian White Beer jelly, a spoonful (or so) of Chili Sauce and a splash of pineapple juice. Cook in a crock pot for @ 4 hours. Great served over rice!

Belgian Kickin' Shrimp

Grill shrimp. Baste with Belgian White jelly. Add Cajun seasoning. Cook to perfection and enjoy. Great on chicken too!

Sliced Pork

Grill or bake a pork tenderloin. Warm up the Belgian White jelly and drizzle over pork. Serve over rice.

MOONSHINE

Moonshine Bratwurst

Gently cut slit into bratwurst, fill with Moonshine jelly, wrap with bacon (use toothpicks). Bake in oven until bacon is cooked. Remove toothpicks, add to wheat bun, sprinkle grated cheddar. Grab some chips, your favorite beer and relax!

Moonshine Ham

The perfect baste for your ham in any form. For ham steaks, glaze and skillet cook. For ham sandwiches, try with a little turkey, some bacon, some Moonshine jelly, and toasted bread!

Moonshine Coconut Shrimp

Grill shrimp, glazing with Moonshine jelly. Add toasted coconut to finish! Easy and great served over rice!

DOUBLE IPA

Duck IPA

Glaze with your IPA jelly to have the perfect compliment for this gourmet bird.

IPA Mac-N-Cheese

Make your favorite mac-n-cheese, mix in some IPA jelly to kick it up a notch. Sprinkle on some breadcrumbs and bake.

IPA Turkey Wrap

Turkey, bacon, cheddar, and IPA jelly. Wrap it up and take a big bite!

IPA Salmon Caesar Salad

Grill Salmon with favorite seasonings. Glaze close to end of cook time with IPA jelly. Serve over a Caesar salad.

BOURBON APPLE

Fried Beer

Cut a pie crust into 4 quarters. Fill with Bourbon Apple jelly. Close and fry (or bake) until done. Drizzle with additional jelly, cinnamon and powdered sugar.

Cider Turkey

Take a turkey. Inject with Bourbon Apple Jelly using a meat injector. Baste turkey with more jelly. Wrap in foil and bake to temperature. If using a smoker, we recommend using apple wood! Happy Thanksgiving all year long!

Bourbon Apple Shrimp

Glaze over shrimp at end of grill time for extra flavor. Great with smoky seasonings.

Apple Puffed Pastry

Take a puffed pastry, slather on Bourbon Apple jelly. Add Brie cheese, candied walnuts and cranberries. Wrap, bake and enjoy!

Bourbon Apple Glazed Pork Chops

We think this is pretty self-explanatory, but grill your porkchops, then caramelize the jelly onto it for yummy flavors

MARGARITA

Margarita Blackened Shrimp

Cook shrimp with blackened seasoning and glaze with Margarita Jelly. Serve over rice or with a side of plantains!

Pepper Jack Margarita Burger

Grill up burgers, glaze with Margarita jelly, top with pepper jack cheese, use more jelly as the condiment.

Black Bean Quesadilla with Margarita Jelly

Black bean, cheese, corn, peppers, and mushrooms in a yummy quesadilla, glazed or dipped into Margarita Jelly.

Margarita Taco Salad

Your favorite taco salad with Margarita Jelly for the dressing or for extra flavor!

USA DOMESTIC

Domestic Salmon

Add fresh ginger and glaze the jelly onto salmon and grill. Serve over rice!

USA Domestic Cheesecake

Mix Domestic beer jelly with berries as a topping for cheesecake...or any other cake!

Domestic Goat Cheese Dip

Bake goat cheese and Domestic beer jelly and eat as a dip or spread. Add onions for extra kick!

PUMPKIN ALE (Seasonal)

Caramelized Bananas

Generously scoop Pumpkin Ale jelly into the pan, with a little butter and sliced bananas. Stir bananas until coated and cook until bananas are softened. May need to add additional jelly. Sprinkle cinnamon and brown sugar. Serve over vanilla ice cream.

Baby Back Ribs

Boil ribs in your favorite spices until soft. Remove ribs and place on heavy duty foil. Slather ribs with Pumpkin Ale jelly and wrap tightly in foil. Throw ribs on smoker for 30 minutes. Unwrap foil and keep cooking until ribs are to temperature. Move ribs to grill and add favorite bar-b-que sauce or more jelly and char on grill until ribs have crust. Chow down!!

Pumpkin Cheese Tray

Cream Cheese, covered with Pumpkin Ale. Surround with cheddar cheese, candy corns and crackers.

Spiked Jellies are always great when served with cheese!

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