



RECIPES

THE ORIGINAL

Heat, pour or mix half a jar of your favorite JellyPeño over or in a block of cream cheese and enjoy with chips or crackers.



KNOCK YOUR SOCKS OFF TARTAR SAUCE

1 cup mayonnaise, 1/2 cup finely chopped PicklaPeños pickles (I cut up a few of the jalapeños that are floating around in the jar), 1/4 cup finely chopped red onion, 1 tsp lemon juice, Tony Chachere's original Creole seasoning, garlic salt and pepper to taste. I also like to put a handful of chopped cilantro in mine.



CROCKPOT COCKTAIL MEAT BALLS

2 lbs frozen store bought meat balls, 1 cup catchup, 1 cup BBQ sauce, 1/3 cup packed brown sugar, 2 tbs steak sauce, 2 tbs Worcestershire sauce, 1 tsp garlic salt, 1 tsp Tony Chachere's original Creole seasoning, 1 jar of cranberry or your favorite JellyPeño jelly. Pour meat balls in to Crockpot, mix ingredients in a bowl and pour over meat balls. Cook on low about 3 hrs or until hot.

THIS AIN'T YOUR MAMA'S TUNA SALAD

1 (5 oz) can of drained albacore tuna, 1/4 cup finely chopped onions, 1/3 cup diced PicklaPeño pickles (I cut up a few of the jalapeños that are floating around in the jar) 2 tbs mayonnaise, 1 tbs Picklapeño pickle juice, garlic salt, pepper and Tony Chachere's original Creole seasoning to taste.



CONIE'S FINGER LICKING CORNBREAD

Heat oven to 425 F. Mix 1 slightly beaten egg, 2/3 cup of milk, 3/4 cup of sugar, 1/4 cup of your favorite JellyPeño jelly, and 2 tbs sour cream in a large bowl. Add in 1 cup shredded yellow cheese and the kernels from two fresh corn on the cobs. Add 1 (6oz) pkg. of yellow cornbread mix and 1/4 cup of corn meal. Mix well. Bake in a 8 greased cast iron Skillet or pan 20-25 min or until brown.

SALAD DRESSING

Cup honey, 1/2 cup red wine vinegar, 1/2 cup canola oil, 1/4 tsp ginger, and 2 tbs heated MangoPeño jelly.

