

Pickled Jalapeno Products

Baby pickles, corn, mushrooms, olives and quail eggs – you're sure to get rave reviews at your next cocktail or dinner party with these "to die for" products.

Delicious as appetizers with any meal, but do try the olives in beer and martinis – the baby corn will make a Bloody Mary extra special.



STAMP



Baby mushrooms:
Slice and put in an omelet or on pizza and pasta.

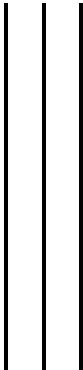
Pepper jelly: A definite favorite – match your taste to mild, medium or hot.

Pour over cream cheese and serve with pretzels or assorted crackers. Make an extraordinary grilled cheese sandwich by spreading pepper jelly over the cheese. Bake sandwich as usual.

I much prefer pepper jelly over mint jelly with lamb chops. Heat and serve over a chicken breast or pork chops.



**Need more of these tasty products?
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**Serving suggestions
using products from
Mable's Taste of Home.**



Mail these ideas to a friend!
Help others enjoy the great flavor
of Mable's Taste of Home products!

These are just a few of the many ways to use my products in your everyday cooking as well as in your entertaining. Have some fun and create some recipes of your own. **Bon Apétit!**

Mable Singer

Jams and Jellies

Use all jams on toast, English muffins, bagels and scones.



The **blueberry jam** is also delicious warmed slightly and served over ice cream and cheesecake.



Pearadise marmalade

(pear, pineapple, maraschino cherries, lemon and orange)

is a delightful glaze on cooked carrots. Just drain cooked carrots and toss with a tablespoon or two of marmalade.

Try this as a glaze on a chicken breast or boneless pork chop – how about as an ice cream topping!

Elderberry is the newest addition to our line. It is available as a jelly or syrup. The history of elderberries dates back to uses by Native Americans. The berries were once used as both food and dye and the bark was brewed into tea to relieve fevers.



Syrups

All of our syrups have a nice consistency and can be enjoyed on cheese cake and ice cream as well as on pancakes and waffles. Drizzle any one of them on a dessert crepe as well.

Don't forget to visit our Web site at www.mables.biz to purchase these great products or to find out if a store near you sells them.

Sauces



The **sweet mustard sauce** is delicious as a dip for pretzels, chicken strips, shrimp, egg rolls, cocktail wieners, etc. The mustard makes wonderful deviled eggs – just add to yolks until desired consistency. Ham or pork dinner – just heat and pass as a sauce, yum!



Use mustard as a **condiment** on most sandwiches or add a little salad oil and serve as a dressing for salads.

Enjoy our **raspberry jalapeno dipping sauce** as a dip for chicken fingers, shrimp, walleye and jalapeno poppers. Also tasty on a pork, chicken or turkey sandwich or how about wild game in some sauce?! Bake or crock pot wild game – when nearly done, slice and place in a casserole dish. Pour desired amount of sauce over meat and bake about 30 minutes at 350°.

Appetizer ideas: Spread cream cheese on a plate – pour raspberry jalapeno sauce over cheese, serve with assorted crackers.

Make a **hot appetizer** with a can of refrigerated crescent rolls. Unroll crescents and cut into 2 inch squares – place a ½ inch chunk of brie cheese in the center and spoon a teaspoon of sauce over the cheese. Seal pocket and bake until golden brown, enjoy!



Fruit or Vegetable Dip: Beat cream cheese to soften; add equal part of whipped topping. Add raspberry jalapeno dipping sauce to taste. Compliments both fruit and vegetables.

Pancake and Waffle Mix

Each of our mixes makes pancakes or waffles; an elegant dessert crepe – just thin the batter and bake crepes as you would a pancake. Place parchment paper between each crepe and stack. Keep warm in the oven. When ready, fill each crepe with whipped cream or whipped topping, roll, place on a serving plate and drizzle with syrup of your choice.



Gourmet Coating

This combination of herbs and spices can be used on meats and vegetables. You can broil, bake or deep fry with this coating.

Potato idea: Cube the potatoes and place in a bag with coating. Shake and place in a glass cake pan that has been coated with olive oil. Bake about 40 min. in a 350° – 375° oven or until tender and nicely browned. Makes an awesome fried potato with a fraction of the calories.



Pickled Jalapeno Products and Sweet Mustard Sauce