

Calef's Jams & Jellies - Savory

Apple Butter Glazed Ribs

Ingredients:

- 2.5 pounds of trimmed Pork ribs
- 1/4 cup dark brown sugar
- 1 tbsp garlic salt
- 1 tbsp chili powder
- 1/4 tsp cayenne pepper
- 1/4 tsp cinnamon
- 1/2 cup [Calef's Apple Butter](#)
- 1/2 cup apple cider
- 1/4 cup [Calef's Pure Maple Syrup](#)
- salt and pepper

For the sauce:

- 1 cup [Calef's BBQ sauce](#)
- 1/2 cup [Calef's Apple Butter](#)

Directions:

Preheat oven to 250 degrees. Mix together the brown sugar and all of the dry remaining spices. Place ribs on a rimmed baking sheet and rub with the spice mix. Bake, meaty side up, covered with foil, for 3.5 hours. Mix together the apple cider, apple butter and pure maple syrup. Pour over the ribs and turn to coat. Bake for 30 more minutes. Finish on the grill and brush with BBQ sauce/Apple Butter mixture, turning and brushing until glazed, about 15 minutes. Let them rest for 10 minutes and then serve.

Blueberry Grilled Cheese

Ingredients:

- 2 thick slices of bread buttered
- 2 Slices of [Calef's Rat Trap Cheddar](#)
- Fresh spinach or arugula
- [Calef's Blueberry Jam](#)

Directions:

Spread Blueberry Jam on a slice of bread, layer with cheese, spinach or arugula. Top with the other slice of bread and grill!



Hot Pepper Jelly Phyllo Cups

Ingredients:

- 2 Packages of Pre-made Mini Phyllo cups
- 8oz. Cream Cheese
- 1 jar of [Calef's Hot Pepper Jelly](#)

Directions:

Pre-heat oven to 350 degrees. Cut the cream cheese into 24 equal squares and place them into the pre-made phyllo cup shells. Top off each cup with a teaspoon of Calef's Hot Pepper Jelly. Bake for 15 minutes until the cream cheese is soft and the phyllo cups are golden brown.

Pepper Jelly Glazed Carrots

Ingredients:

- 2 (2-pound) packages baby carrots
- 10.5oz chicken broth
- 2 tbsp. butter
- 1 jar [Calef's Hot Pepper Jelly](#)

Directions:

Combine carrots and chicken broth in a pan over medium high heat. Bring to a boil and cook, stirring often, 6 to 8 minutes or until carrots are crisp-tender and broth is reduced to 1/4 cup. Stir in butter and Calef's Hot Pepper Jelly and cook, stirring constantly, 5 minutes or until the mixture is thickened and glazes carrots.

Pineapple Pepper Chicken Wings

Ingredients:

- 3 lbs chicken wings
- 1 cup [Hot Pepper Jelly](#)
- 1 Cup Diced Pineapple
- 1/2 cup frozen orange juice
- 1/2 cup soy sauce
- 1/2 cup brown sugar, packed
- 1/4 cup garlic powder
- 1 tsp ground ginger

Directions:

Cut wings into section and discard tips. Stir together Pineapple, Pepper Jelly, orange juice concentrate, soy sauce, brown sugar, oil, garlic, and ginger until thoroughly combined. Pour mixture over wings in a bag and seal. Marinate for 6 hours or overnight. Place wings on a foil-covered baking pan and pour 1 cup of marinade over the wings.

Bake at 350 degrees for 1 hour.

Turkey, Cheddar, Apple Butter Press

Directions:

Spread [Calef's Apple Butter](#) on both pieces of bread. Layer turkey [and Calef's Rat Trap Cheddar](#) cheese and press, enjoy.

Hot Pepper Jelly Kielbasa Appetizer

Ingredients:

- 1 pound Kielbasa
- 3/4 cup [Calef's Hot Pepper Jelly](#)

Directions:

1. Preheat oven to 375 degrees F. Grease an 8x8 inch baking dish.
2. Cut the Kielbasa into 24 slices.
3. Place the Kielbasa and the Hot Pepper Jelly in the baking dish and stir until Kielbasa is well coated.
4. Bake for 30-45 minutes until heated and slightly caramelized stirring several times during the cooking process.
5. Serve hot with toothpicks.

Hot Pepper Jelly Cornbread

Ingredients:

- 1/2 cup all-purpose flour
- 1 1/2 cups cornmeal
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 1/2 cup shortening, melted
- 3 eggs, beaten
- 1/4 cup [Calef's Hot Pepper Jelly](#)
- 1 (7-ounce) can whole kernel corn, drained
- 8 ounces sour cream

Directions:

1. Preheat oven to 400 degrees F.
2. In a medium mixing bowl, add all of the above ingredients and stir well.
3. Grease an 8x8-inch baking pan well and pour mixed ingredients into it.
4. Bake for 15-20 minutes or until golden brown and toothpick comes out clean.
5. Serve warm or cut in half and toast or grill. Wrap well to keep moist.

Jalapeno Poppers

Ingredients:

- 6 jalapeno peppers, cut in half and seeded
- 1/2 cup cream cheese
- 1/3 cup [Calef's Hot Pepper Jelly](#)

Directions:

1. Place prepared jalapeno peppers on a foil lined baking pan, cut side down.
2. Place pan under broiler and cook peppers until charred and tender.
3. Remove peppers from oven. Fill peppers with cream cheese. Return to oven and heat under broiler until cheese begins to melt. Top with Hot Pepper Jelly. Serve warm.