



# Aunt Christy's Country Kitchen

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## JAM AND JELLY PRODUCT LIST

**September 2014**

### **FRUIT JAMS - 8 oz. \$8.00, 4 oz. \$5.00**

#### **Blueberry Cinnamon Jam**

Made with fresh blueberries and a touch of cinnamon, this jam will be a surprising treat for your tastebuds.

#### **Strawberry Jam**

Taste this delicious jam and you will never go back to store bought strawberry jam again! Fresh and fruity, with just the right amount of sweetness, you will find yourself making excuses to use it over and over!!

#### **Strawberry Balsamic Jam**

Infuse my strawberry jam with balsamic vinegar and the result is a tangy, yet sweet explosion of flavor!

#### **Red Raspberry Jam (SEASONAL – June – Sept.)**

Delightfully fruity, my raspberry jam is sweet and tart at the same time, with a phenomenally fresh raspberry taste!

#### **Raspberry Jalapeno Jam (SEASONAL – June – Sept.)**

Sweet, with a hint of jalapeno, this jam is a great addition to my black bean cheese dip or just over cream cheese, with crackers!

#### **Cranberry Apple Jalapeno Jam (SEASONAL – Nov. – Jan.)**

Tart, Sweet and spicy! This seasonal jam is wonderful over cream cheese or as a flavorful kick to that after-Thanksgiving turkey sandwich!

### **FRUIT CHUTNEYS - 8 oz. \$8.00, 4 oz. \$5.00**

#### **Cranberry Apple Chutney (SEASONAL – Nov. – Jan.)**

Blended with sweet apples, tart cranberries and warm autumn spices, this delightful chutney will certainly create a party in your mouth!

### **WINE JELLIES - 4 oz. \$5.00**

#### **Cabernet Sauvignon Wine Jelly**

Made from a smooth cabernet, with rich cherry/plum/spice undertones, this jelly will certainly be the best grape jelly you have ever tasted! Use it on the usual choices (bread, biscuits, croissants) or kick it up a notch and try it warm over chocolate ice cream. I guarantee you will be back for more!

### **Chardonnay Wine Jelly**

The pure, golden color of this jelly is indicative of its purely delicious flavor. With its warm, buttery undertones and fruity taste, this jelly will leave a wonderful impression on your palate. Serve it warm over ice cream, with cream cheese and crackers at a party, or as a dipping sauce for chicken. Perfectly yummy!

### **Merlot Wine Jelly**

Made from a medium-bodied merlot with undertones of black pepper and berries, this velvety jelly is great for just about anything. Mix it with cream cheese for a great spread for bagels, or pair it with some peanut butter to make the best gourmet PB&J sandwich ever!

### **White Zinfandel Wine Jelly**

Delightfully pale pink, this jelly leaves a crisp finish of strawberries and melon on your palate. Serve it with Havarti or goat cheese and crackers, spoon some into some puff pastry for a nice twist on a turnover, or warm it up and pour it over vanilla ice cream. Heavenly!

### **Vanilla Bean Moscato Wine Jelly**

VANILLA BEAN MOSCATO WINE JELLY is made from moscato wine and vanilla beans. This jelly is so creamy and delicious, you will want to keep eating it. The vanilla enhances the sweetness of the moscato, blending with it perfectly to create a smooth jelly that is perfect over cream cheese, or vanilla ice cream.

### **Raspberry Moscato Wine Jelly**

RASPBERRY MOSCATO WINE JELLY is made from sparkling pink moscato wine and fresh raspberries. Refreshing and bright, this jelly starts off with a light raspberry note and finishes with a smooth grape flavor.

### **Dark Chocolate Wine Jelly**

DARK CHOCOLATE WINE JELLY is made from a dry red wine that is infused with dark chocolate. The result is a wonderful grape jelly that leaves a slight hint of rich, dark chocolate on your palate.

### **Sweet Chocolate Wine Jelly**

SWEET CHOCOLATE WINE JELLY is made from a sweet red wine infused with dark chocolate. The result is an aromatic grape jelly where the chocolate is the star - you taste the chocolate first and the grape follows.

## **BEER JELLIES - 4 oz. \$5.00**

### **Black Lager Beer Jelly**

Made with a dark, velvety lager, this slightly sweet, yet tart jelly has undertones of black cherry and dark chocolate. Pairs well with Havarti, Muenster, American or goat cheese. Try it on a grilled cheese and pumpernickel sandwich, as a glaze for meat, or just on crackers and cream cheese! It's very versatile.

### **Lemon Shandy Beer Jelly (SEASONAL – June – Sept.)**

Made with shandy, a mixture of beer and lemonade, this seasonal jelly is a refreshing reminder of the lazy days of summer. With undertones of lemon and malt, this pairs well with white cheddar cheese, or a smoked mozzarella. It is so light and flavorful, you might find yourself eating it by itself!

### **Pumpkin Beer Jelly (SEASONAL – Oct. – Dec.)**

Made with spiced Pumpkin Beer, this seasonal jelly is pumpkin pie in a jar! With undertones of nutmeg, cinnamon and cloves, this pairs well with homemade pretzels or some nutty pumpkin soup. Try it on a buttered biscuit with a warm latté on a cold morning and you will not be sorry!

### **HERBED JELLIES - 4 oz. \$5.00**

#### **Candy Apple Basil Jelly (SEASONAL – June – Sept.)**

This sweet herbed jelly has a distinct cinnamon apple flavor, kind of like what you might experience if you were eating a candy apple, but much better! It's made with a purple basil infusion (purple basil leaves and water), cinnamon tea, sugar, and lemon juice.

#### **Purple Basil Jelly (SEASONAL – June – Sept.)**

This sweet herbed jelly has a distinct licorice flavor and is wonderful as a sauce over pork or chicken, or served with cream cheese and crackers.

#### **Basil Apple Spice Jelly (SEASONAL – June – Sept.)**

Made with an infusion of purple basil and an array of spices, this herbed jelly charms your palate with the taste of a good apple pie. Smooth and spicy, it's wonderful over vanilla ice cream, or just by itself with buttered toast on a crisp autumn day!

### **COCKTAIL JAMS AND JELLIES - 4 oz. \$5.00**

#### **Peach Bellini Jam (SEASONAL – June – Sept.)**

Made with fresh Georgia Peaches and sparkling champagne, this aromatic jam is a sweet and delicious reminder of summer harvest! Eat it with cream cheese and crackers or mix it with a scoop of vanilla ice cream and some sparkling water to create your own Peach Bellini Float!