



Blue Ridge Jams

A taste created in the Blue Ridge Mountains.

Volume 1, Issue 1

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Recently added

Gourmet Food Products



Black n' Blue Preserves:

a delicious triple berry mixture of Blackberries, Black Raspberries, and Blueberries in a preserve that is like nothing you have ever tasted.

Red Jalapeno Pepper Jelly:

is a medium heat Jelly with a spicy, sweet taste that will provide a great kick to your appetizers that your friends will love.



Orange Pineapple Preserves:

made from pieces of mandarin oranges and fresh pineapple for a sweet tasty combination .



Creative Uses for Gourmet Pepper Jelly

Gourmet Pepper Jelly, Jams, and Preserves are made out of a variety of peppers and fruits to make hot, sweet, savory combinations. The peppers vary in heat level from green and red bell peppers, Jalapeno's, and Habanero's. These peppers are mixed with different fruits like pineapples, strawberries, peaches, blueberries, and other fruit to create a sweet and spicy mixture that can't be beat.



Creative Uses:

- **Glaze:** Use gourmet pepper jelly as a delicious glaze on meats such as fish, lamb, pork chops, or as a glaze on vegetables. Just spread on about 20 minutes prior to the meal being completed, or sauté in a pan with vegetables.
- **Appetizer or Hor'dourve:** Just add your favorite gourmet pepper jam or jelly to crackers for an easy appetizer, make it more interesting by adding cream cheese. Or use with goat cheese, smoked cheddar, brie or other varieties of cheese and serve with your meal. (Please note that cheese will tone down the level of the heat, so don't be surprised if the product isn't as hot as you remember.)
- **Condiment:** Add your favorite gourmet pepper preserves as a condiment to spice up dishes.
- **Side Dish or Dip:** Simply place homemade jalapeno pepper jelly as a side dish to your favorite meals, or mix with cream cheese for a fast dip with chips or pretzels.
- **Spread:** Use old fashioned pepper jelly and jam as a spread on sandwiches or hamburgers, or use on bagels or toast.
- **Ultimate Peanut Butter & Jelly Sandwich:** Use gourmet pepper jelly in place of traditional products like "Strawberry" to give your PB&J a spicy kick!
- **Dressing:** Warm up a little Pepper Jelly and use it as a dressing or spread on your salads to give it a delightful twist.



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As a special Valentine's treat for subscribing to the Blue Ridge Jams Newsletter receive \$5 off your next order of \$25 or more.

Enter Coupon Code: **NEWSLETTER** upon check out on the www.blueridgejams.com website or mention it our sales department.

Recently Added Retail Locations:

We are happy to add the following retail locations as places where you can find our specialty food products. For a full list of retail locations visit the www.blueridgejams.com website.

Cockerham Fuel Center

59 Farmers Market Dr.
Hillsville, VA 24343

Mast General Store

Highway 194
Valle Crucis, NC 28691



Featured Product: Black n' Blue Preserves



Black n' Blue Preserves are a delicious triple berry mixture of Blackberries, Black Raspberries, and Blueberries in a preserve that is like nothing you have ever tasted.

This mouth watering combination of real fruit preserves is a ultimate breakfast preserve. Preserves are hand made in small batches, with the freshest fruits and finest ingredients to ensure superior quality and excellent taste.

For those of you who are thinking "What is a Preserve?"

An old fashioned preserve is made from either large chunks or whole pieces of fruit and are cooked to the point where the fruit is suspended. The texture of the preserves are not as smooth as a jelly or jam.

