



Curried Peanuts with Jammin' Jelly Third Place, Snacks: 2016 World Hot Sauce Awards

- 1 lb roasted peanuts
- 1/2 c. Hacienda Maize Chile Jammin' Jelly™
- 1 tsp curry powder
- 1 egg white
- Pinch of salt
- Parchment paper



Heat oven to 300F. Line a large baking sheet w/ parchment paper. Combine Jammin' Jelly with curry powder; tumble with peanuts. Froth egg white and add to peanuts just before baking. Spread peanuts evenly across baking sheet and roast peanuts for approx. 35 minutes, stirring every 10 minutes or so. As peanuts cool once removed from the oven, break apart or into clusters.
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Baked Brie with Jammin' Jelly and Pine Nuts

Perfect for a night in, or for entertaining...

- 1 13 oz round of Brie
- 1 cup Hacienda Maize Chile Jammin' Jelly™
- 1/2 cup pan-toasted pine nuts
- Garnish: berries, herbs
- Accompaniments: fruits, crackers



Remove the top rind of the Brie, if desired. Spray-coat an oven-proof dish suitable for serving that is slightly larger than the Brie round. Place Brie in baking dish. Top with Jammin' Jelly. Bake at 300F degrees for 20 minutes. Broil to finish, if desired. Meanwhile pan-toast pine nuts in a dry skillet, low-to-medium heat. Stir/shake until golden. Remove Brie from oven and top with pine nuts; garnish.
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Cheesy Thumbprints with Jammin' Jelly: Savory

Flaky cheese dough surrounding the jewel of pepper jelly.

- 2 c cheddar cheese, chunked
- 1 c all-purpose flour
- 6 Tbsp chilled butter, chopped
- 1/2 c Hacienda Maize Chile Jammin' Jelly™



Blend cheese, flour, and butter in a food processor until dough begins to form a ball. Wrap dough in plastic wrap and refrigerate for 30 mins. Preheat oven to 400 degrees. Shape dough into 1 1/2" balls and place 1" apart on baking sheet. Bake in preheated oven 5 minutes. Remove from oven; press back of teaspoon into top of each ball, creating an indentation. Spoon about 1/2 tsp into jelly indentation. Bake until edges are golden brown, approximately 7-10 minutes. Makes ~36 appetizers

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Pecans Picante

Second Place, Snacks: 2015 World Hot Sauce Awards

- 1 lb. pecans (or other nuts)
- 1/2 c. Hacienda Maize Jalapeño Diablo Jammin' Jelly™
- 1 egg white, room temperature
- Pinch of salt
- Parchment paper



Bring ingredients to room temperature. Heat oven to 300F. Line a large baking sheet with parchment paper. Stir Jammin' Jelly to a smooth consistency. In a separate large bowl whisk egg white. Gently stir in Jammin' Jelly. Stir in nuts until well-coated. Spread pecans evenly over lined baking sheet; drizzle with remaining Jammin' Jelly syrup. Roast nuts at 300F for 30 minutes, stirring every 10 minutes. Coating will still be "sticky" at 30 minutes. Separate nuts as they cool.
Additional serving suggestions: cheese boards, salads, encrusting fish, pastries, confections...
Pairings: everything from beer to bourbon to sparkling wines, New Year's Eve to tailgating.

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