



## **Wine Jelly Dandies**

### **Blackberry Merlot Jelly**

3 Cups Bisquick  
2/3 Cups milk  
2 Tsp. sugar  
1/2 Cup Wine Jelly

Heat oven to 400 Degrees. Mix Bisquick, milk and sugar to form dough. Divide dough in half. Pat or roll each half into an 8-inch layer cake pan. Spread with 1/2 cup of favorite Wine Jelly. Cover with remaining round of dough. Sprinkle top with 1/4 each sugar and chopped nuts. Cut into 8 pie-shaped wedges. Bake 20-25 minutes. Serve warm with whipped cream.

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# Spicy Chicken Wings

## with Holy Smoke Mama Jam

### *Ingredients*

- 2-3 Pounds chicken wings or drumettes, thawed & drained
- 1/2 Cup Holy Smoke, Mama Jelly
- 1/4 Cup Dijon Mustard

Preheat oven to 350 degrees F. Mix the jelly and mustard together. Place the chicken in a 9 x 13in baking dish and bake for 15 minutes. Pour off the liquid. Salt and pepper to taste. Pour jelly mixture over the wings and bake in oven for approx. 1 hour turning frequently. Great appetizer or as an entrée served over rice.



# Spicy Vegetables

with Holy Smoke Mama Jam

## *Ingredients*

- 4 Cups cooked rice - white, brown, or Thai flavored
- 1 Pound fresh vegetables, chopped & steamed tender crisp
- 4 Tablespoons Holy Smoke, Mama! pepper jelly

Prepare rice as directed. Combine rice, vegetables, and pepper jelly. Gently stir until just mixed and serve.



# Raspberry Vinaigrette Dressing

## with Raspberry Chipotle Jam

### *Ingredients*

- 1/3 Cup of Raspberry chipotle
- 1/4 Cup salad oil
- 4 Tsp rice vinegar
- 5 Tsp cider vinegar
- 1 Tbsp dry white wine
- 1 Tsp Dijon mustard

Place Raspberry Chipotle jelly in a blender or food processor, gradually add in oil. Mix in remaining ingredients. Season to taste with salt and pepper.



# **Pork Loin/Baby Back Rib Glaze**

## **with Raspberry Chipotle Jam**

### *Ingredients*

Pork Loin  
2-3 Tablespoons Raspberry Chipotle Jam

Cook a Pork Loin on the grill until about 3/4 done. Place Pork Loin in an aluminum pan, pour the Raspberry Chipotle Jam over the top. Cover and cook in a 275 ° oven until cooked thoroughly. Slice Pork Loin and drizzle the melted Jam over the slices.



# Tangy Apple Lamb Stew

## with Apple Garlic Jelly

### *Ingredients*

- 2-7 Bone-rack of lamb, trim and keep fat
- 1 Large onion, diced
- 4 Carrots, diced
- 1 Cup celery, diced
- 2 Medium potatoes, diced

Add all ingredients into a slow cooker and allow to cook at least 7 hours or until Lamb comes off the bone. Overnight or all day would be best. Ladle into bowls and top with fresh rosemary. Serve with crusty French bread.

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# Breaded Chicken Breasts

## with Hot Pepper Jelly

### *Ingredients*

- 4 Chicken Breasts, boneless, skinless & halved
- 1/2 Cup plain bread crumbs
- 1/2 Teaspoon garlic powder
- 1/2 Teaspoon lemon pepper
- 4 Tablespoons Holy Smoke Mama Jelly
- Vegetable Cooking Spray

Combine bread crumbs, garlic and lemon pepper. Flatten each chicken breast to approx. 1/4 inch thickness by pounding between wax paper sheets. Brush one side of chicken breast with jelly then press into bread crumb mixture, turn 7 repeat. Heat skillet over medium heat, coat with vegetable spray. Add chicken breast and cook turning occasionally until done (5-6 minutes.)

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# Bisquick Muffins with a Twist

## with A Taste of Christmas Jelly

### *Ingredients*

- 2 Cups Bisquick
- 2 Tablespoons sugar
- 3/4 Cup milk
- 1 Egg
- Wine Jelly

Heat oven to 400 degrees F. mix first four ingredients. Beat vigorously with a spoon for 1/2 minute. Fill 12 greased (or use baking cups) medium sized muffin cups 1/3 full. Spoon a dollop of wine jelly into the center of each muffin cup. Fill cups to 2/3 full with remaining batter. Bake 15 minutes. For richer muffins, add 2 extra tbsp sugar and 2 tbsp shortening.





# Raspberry Lemon Thumbprint Cookies

## with Raspberry Chipotle Jam

### *Ingredients*

- 1/2 Cup Raspberry Chipotle Jelly
- 1 Tbsp. Chambord or kirsch
- 2 1/4 Cups all-purpose flour
- 1 Tsp. Baking powder
- 1/4 Tsp. salt
- 2 Sticks (1 cup) butter, soft
- 2/3 Cups sugar
- 2 Large egg yolks
- 1 Tbsp. finely grated lemon zest
- 1 Tbsp. fresh lemon juice
- 1 Tsp. pure vanilla extract

Preheat oven to 350 degrees F. Lightly butter 2 large baking sheets. In a small bowl, combine the jelly and Chambord. Stir to combine. In a medium bowl, combine the flour, baking powder, and salt and whisk to blend. In a large bowl, using an electric mixer, beat the butter and sugar until light and creamy. Beat in the egg yolks, lemon zest, lemon juice and vanilla. Add the flour mixture in 2 additions and beat just until moist clumps form. Gather the dough together in a ball. Pinch off dough to form 1-inch balls. Place on the prepared baking sheets, spacing 1-inch apart. Use your floured index finger or 1/2 teaspoon measuring spoon to create impressions in the center of each ball. Fill each indentation with nearly 1/2 teaspoon of the jelly mixture. Bake until golden brown, about 20 minutes. Makes approx. 4 dozen.



# Blueberry Pancakes

## with Blueberry Medley Jam

### *Ingredients*

1	Cup milk	2	Eggs, separated
3	Tbsp. melted butter	1 1/2	cups sifted all-purpose flour
1	Cup fresh or frozen thawed blueberries, rinsed	2 1/4	tsp. baking powder
	Blueberry Medley Jam	3	tbsp sugar
	Whipped Cream	3/4	tsp salt

In a small bowl, beat egg whites until stiff; set aside. In a separate bowl, sift together flour, baking powder, sugar and salt. Beat egg yolks in a medium mixing bowl; add milk and melted butter. Stir egg mixture into dry ingredients; mix until batter is smooth and stir in blueberries. Fold in beaten egg whites. Bake on hot greased griddle. Cover with as much Blueberry Medley Jelly and whipped cream as you'd like. Makes 12 pancakes.



# Tropical Shrimp

## with Rio Grande Sunrise Marmalade

### *Ingredients*

2 Teaspoons Rio Grande Sunrise Marmalade  
1 Teaspoon Soy Sauce

Peel Jumbo Shrimp, leaving the tails on. Place Shrimp on the grill. Cook 2-3 minutes on one side and turn. Brush the glaze on the shrimp. Cook another 2-3 minutes and turn. Brush glaze on the second side. Remove from grill and enjoy!

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# Winey Jelly Roll

## with Sangria Jelly

### *Ingredients*

2	eggs	3	Tbsp. milk
3/4	cup sugar	1/2	Tsp. vanilla extract
1	cup sifted cake flour		Confectioners' Sugar
1 1/2	teaspoon baking powder	1	Jar Sangria Wine Jelly
1/4	teaspoon salt		

Sift together the flour, baking powder, and salt. Beat eggs until thick and light lemon colored. Add sugar gradually, beating well. Fold in flour a little at a time. Spread batter into a pan lined with greased wax paper. Bake for about 15 minutes, until cake bounces back when lightly touched with a finger. Turn cake out onto a kitchen towel generously sprinkled with powdered sugar. Remove paper quickly and cut crispy edges. Roll cake with towel inside immediately and let stand for 10 minutes. Unroll, spread with Sangria jelly. Roll up again without the towel and dust with powdered sugar.

\* This would also be good with Chocolate Cake.



## **Gone in 60 Seconds** with Raspberry Chipotle Jam or Holy Smoke Mama Jam

### *Ingredients:*

- 1 Cup cheddar cheese
- 1 Cup chopped pecans
- 1/2 Cup softened cream cheese
- 1/2 Cup green onions, chopped
- 1/2 Cup Raspberry Chipotle, Sweet Hot Mama, or Holy Smoke Mama jelly

Combine first four ingredients. Chill for 2 hours. Top with jelly and serve with your favorite crackers.



# Orange Glaze for Ham

## with Rio Grande Sunrise Marmalade

### *Ingredients*

- 1/2 Cup Rio Grande Sunrise Marmalade
- 1/4 Cup Pepper Jelly (Holy Smoke, Mama works great!)
- 1/4 Cup Dijon mustard or whole grain mustard

Heat all ingredients and baste your ham the final hour of baking.



# Marmalade Cream Cheese Frosting for Carrot Cake with Rio Grande Sunrise Marmalade

## *Ingredients*

4	8oz. pkgs. Cream cheese at room temperature	2	Cups powdered Sugar
1 1/4	Cups Rio Grande Sunrise marmalade	2	Tsp. grated orange peel
6	Tbsp (3/4 stick) unsalted butter at room temperature	2	9-inch Carrot Cakes
1 1/4	Cups finely chopped toasted walnuts (about 6 oz,)		

Using an electric mixer, beat cream cheese and sugar in large bowl until smooth. Add 3/4 cup marmalade, butter, and orange peel and beat until smooth. If necessary cover and chill until firm enough to spread. Place 1 cake on plate. Spread with 1/4 cup marmalade. Spread 1 cup frosting over. Top with second cake. Spoon 2 cups frosting into pastry bag fitted with large star tip. Spread remaining frosting smoothly over top and sides of cake. Pipe frosting into 4 parallel lines atop cake in opposite direction, forming lattice. Press 1 cup nuts onto sides of cake. Pipe ring of frosting around top edge of cake. Stir 1/4 cup marmalade to loosen; spoon some into 1 row of lattice diamonds. Spoon some remaining nuts into next row of diamonds. Repeat alternating marmalade and nuts, filling rows completely. (can be made 2 days ahead of time)

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# **Creamy and Crunchy Cabernet**

## **with Cabernet Jelly**

### *Ingredients*

- 1        8oz. Block of cream cheese
- 1        jar Cabernet Jelly
- 1/2      cup sliced almonds

Roast almonds until crunchy. On a medium dish, place block of cream cheese, let soften to room temperature. With the back of a spoon, make a depression in the middle of the block to hold the jelly. Spread as much of the jelly over the block as you'd like. Cover in roasted almonds and enjoy with crackers.





# Mazing Meatballs

## with Raspberry Chipotle Jam

### *Ingredients*

1/2 Jar Raspberry Chipotle Jelly  
1 Cup chili sauce

In a saucepan, combine Raspberry Chipotle Jelly and Chili sauce. Mix well and heat until smooth. Add meatballs to sauce and combine until evenly covered. Serve over pasta or by themselves as an appetizer.

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## **A Toast to Fruit** **with Champagne Celebration Jelly**

### *Ingredients*

1 Jar Champagne Celebration Jelly

Your choice of fruit. Ideas: Mangos, Strawberries, and Kiwis.

Whipped Cream

Slice fruit and cover the bottom and sides of a glass bowl or ice cream float glass. Spoon Champagne Jelly in the center. Top with whipped cream.



# Rio Grande French Toast

## with Rio Grande Sunrise Marmalade

- 1 8oz. pkg. cream cheese (room temperature)
- 1/2 Cup Rio Grande Marmalade
- 12 Slices French or Italian Bread (1/2 inch slices)
- 4 Eggs
- 1 Cup milk or half & half
- 1/2 Teaspoon vanilla

Mix together first 2 ingredients. Spread the mixture on 6 slices and top with the other 6 slices of bread. Mix the eggs, milk & vanilla. Dip slices into the mixture and let soak on each side. Heat griddle to medium and brown slices on both sides. Dust with powdered sugar and serve.



# **Wine Glazed Bananas**

## **with Texas Blush Jelly**

### *Ingredients*

- 3 Firm Bananas sliced or halved
- 1/4 Cup Butter
- 1/2 Cup Favorite Wine Jelly

Fry firm bananas in butter until cooked through. Add wine jelly and continue to cook until bananas are coated. Serve over French toast, waffles, pancakes, or French Vanilla ice cream.



# Strawberry Crepes

## with Strawberry Kiss Jam

### *Ingredients*

- 6 Pre-made crepes
- 1 Jar Strawberry Kiss Jelly
- 1/2 block cream cheese
- 1 tbsp. sugar
- 1/2 tsp vanilla
- Whipped cream
- Fresh strawberries for topping

Place cream cheese in a bowl and heat for 30 seconds. Or until smooth and easy to stir. Stir in the sugar and the vanilla. To assemble, spread some of the cream cheese mixture down the center of the crepe (it's very rich so you won't need very much) spread the Strawberry Kiss Jelly down the top of that. Fold up the crepe like a burrito. Place fold side down on a plate and top with whipped cream and fresh strawberries.

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# Creamy Corn Dip

## *Ingredients*

- 1        8oz. Block of cream cheese
- 1/2      Jar Corn Salsa & Relish, drained
- 1/3      Cup chopped green onions

Mix 1/2 of a jar of Corn Salsa & Relish, drained, with 8 oz. softened cream cheese and 1/3 cup of chopped green onions. Refrigerate for a couple of hours. Garnish with a little extra chopped green onions and serve with crackers. Makes a great dip!



# Roasted Chicken Breast w/ Marmalade

with Rio Grande Sunrise Marmalade

## *Ingredients*

5 Chicken Breasts, skin on  
2 to 3 Tablespoons canola oil  
4 Tablespoons Rio Grande Sunrise Marmalade  
1 Tablespoon Soy Sauce  
Freshly ground black pepper

Season chicken breasts w/ salt and pepper to taste. In a large sauté pan over high heat, add the oil. Once heated, place chicken into the pan. Cover the chicken w/ aluminum foil and place another heavy pan on top. Cook chicken until the skin is golden brown, about 5-8 minutes, and flip and cook until cooked through, about 3-5 more minutes. Combine Marmalade and Soy Sauce. Spoon over chicken and simmer for 2-3 minutes. Spoon sauce over rice and chicken.

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# Hawaiian Chicken Wings

## with Rio Grande Sunrise Marmalade

### *Ingredients*

Approx. 30	Chicken wings and drummettes	5	Tsp. Chinese 5 Spice
6	Tbsp. clear honey	6	Tsp. Soy Sauce
1 1/4in	Piece of fresh ginger, grated	6	Tbsp. Rio Grande Sunrise
3	cloves garlic, peeled and grated	3	Tbsp. Sesame Oil

Score chicken wings and drummettes with a knife 3-4 times each and place in a bowl. Mix together all marinade ingredients and pour over the chicken pieces. Let set for at least 2 hours up to overnight if possible. Toss chicken in marinade occasionally to make sure everything is coated evenly. Place marinated chicken over medium-hot coals and cook about 20 minutes. Brush with left over marinade as they cook. Chicken can also be cooked in the oven. Preheat to 400\* place chicken onto a roasting tray with a couple spoonfuls of marinade.. Cook about 50 minutes.

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# Mango Habanero Chicken

## *Ingredients*

- 1 Jar Mango and Habanero Jam
- 1 Whole Chicken, cut into pieces
- Salt and pepper

Salt and pepper chicken. Place in baking dish, cover with foil and bake in 350 degree oven for approximately 35-45 minutes, or until internal temperature reaches 175 degrees. 10 minutes before done, uncover chicken and spoon Mango and Habanero Jam over chicken and complete cooking of chicken.



# Mexican Chopped Salad

## with Black Bean & Corn Salsa

### *Ingredients*

2 TBS Plus 1/2 extra-virgin olive oil

1 Avocado, halved, pitted, and skinned

1/4 Cup juice from 2 limes

1/4 Cup chopped cilantro

1 Jar Black Bean Salsa

1 Rotisserie Chicken, skinned and meat shredded into bite-size pieces

2 Romaine hearts, chopped into bite-size pieces

Puree avocado, lime juice, cilantro and 1/2 cup olive oil in blender until smooth and creamy. Season with salt and pepper to taste. Combine Black Bean Salsa, shredded chicken, and shredded romaine in bowl. Toss with dressing & serve.

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# Whipped Strawberry Cheese

with Strawberry Kiss Jam

## *Ingredients*

- 1 8 oz block cream cheese
- 2 TBSP Strawberry Kiss Jam
- Pinch of cinnamon

Combine all ingredients in a food processor. Beat until whipped and fluffy.



# Grilled Lamb Chops

## with Mojito Mint Jelly

### *Ingredients*

- 5 TBS Extra-virgin olive oil
- 1 Tsp. Grated zest and 2 TBS juice from 1 lemon
- 1/4 cup Mojito Mint Jelly
- 1 TBS Minced fresh oregano
- 2 Garlic cloves, minced
- 12 Lamb Rib Chops

Combine 4 TBS olive oil, lemon zest & juice, Mojito Jelly, oregano and garlic, 1/2 tsp salt and 1/4 tsp pepper in bowl. Reserve half of sauce and toss remaining sauce with lamb chops in baking dish. Marinate for 15 minutes. Grill Lamb Chops over hot fire until browned on both sides 2 or 3 minutes per side. Transfer chops to serving platter and drizzle with reserved sauce mixture.

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# **Grilled Chicken w/ Injectable Marinade with Champagne Celebration Jelly**

## *Ingredients*

1/2 Jar Champagne Celebration Jelly  
6 Large Boneless Chicken Breasts, skin on  
Meat Injector syringe

Melt Jelly in small saucepan. Cool and inject melted jelly into chicken breasts. Grill until internal temperature reaches 175 degrees - brushing glaze during last few minutes of cooking.

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# Crescent-Wrapped Brie

## with Strawberry Kiss Jam

### *Ingredients*

- 1 Can (8 oz) refrigerated crescent rolls
- 1 Round (8 oz) Brie Cheese
- 1 Egg, beaten
- 2 TBSP Strawberry Kiss Jam

Heat oven to 350° oven. Unroll dough; press perforations to seal, forming 2 squares. Place 1 square on ungreased cookie sheet. Place Brie on center of dough. Top Brie with Strawberry Kiss and Almond slivers. Place remaining square on top of cheese round. Press dough evenly around cheese; fold bottom edges over top edges and stretch dough evenly around cheese; press to seal. Brush with beaten egg. Bake 20 to 24 minutes or until golden brown. Cool 15 minutes. Serve warm

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# Spicy Grilled Shrimp

**with Sweet Hot Mama Jelly or Chili Pequin Wine Jelly**

## *Ingredients*

- 4 Tsp Chili Pequin Wine Jelly
- 2 Tsp Soy Sauce
- 1 TBS Fresh Cilantro, chopped
- 1-1/2 Pounds extra-large shrimp, peeled and deveined

Combine first 3 ingredients for a glaze. Peel Jumbo Shrimp, leaving the tails on. Place Shrimp on the grill. Cook 2-3 minutes on one side and turn. Brush the glaze on the shrimp. Cook another 2-3 minutes and turn. Brush glaze on the second side. Remove from grill and enjoy!



# **Bacon-Wrapped Grilled Shrimp**

## **with Apple Garlic Jelly**

### *Ingredients*

- 12 Extra Large Shrimp, peeled w/ Tail on & slightly butterflied
- 1 Lb. Monterey Jack Cheese, cubed
- 12 Slices Bacon
- 1/2 Cup Apple Garlic Jelly
- 1/8 Cup Soy Sauce
- 1 TBS Fresh Cilantro-chopped

Combine Jelly, Soy Sauce & Cilantro in small saucepan. Heat until melted. Place cube of cheese in butterflied Shrimp and wrap with bacon. Place Shrimp on the grill. Cook 2-3 minutes on one side and turn. Brush the glaze on the shrimp. Cook another 2-3 minutes and turn. Brush glaze on the second side. Remove from grill and enjoy!

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# Mojito Brownies

## *Ingredients*

1 Brownie Mix

1/2 Jar Mojito Mint Jelly

Prepare brownie mix according to directions less 1/4 cup water. Add 1/2 Jar Mojito Jelly to mix.  
Easy and delicious!



# Grilled Turkey Cutlets

## *Ingredients*

- 1 Jar Raspberry Chipotle Jam
- 3 TBS Dijon Mustard
- 4 Turkey Cutlets

Combine Raspberry Chipotle Jam and Dijon mustard in small saucepan and simmer until melted down. Divide sauce in half, brushing half over both sides of cutlet. Grill cutlets over hot fire until cooked through, flipping and basting halfway through, about 4 minutes per side and serve.

\*\* Serve with grilled zucchini spears!



# Pineapple-Orange Chicken Thighs

## with Pineapple Orange Jam

### *Ingredients*

- 3/4 Cup extra-virgin olive oil
- 1 TBS Grated orange zest and 3 TBS juice from 1 orange
- 2 TBS Pineapple Orange Jam
- 3 cloves garlic
- 8 Bone-in, skin on chicken thighs
- 1 TBS Dijon Mustard

Toss 1/4 cup olive oil, orange zest, half of garlic, and chicken in bowl. Whisk orange juice, Pineapple Orange Jam, remaining garlic, mustard and 1/2 cup olive oil in a small bowl and season with salt and pepper to taste for a vinaigrette. Remove chicken from marinade and discard marinade. Season chicken with salt and pepper, and grill over medium fire until skin is lightly charred and chicken registers 175 degrees-about 10 minutes per side. Drizzle vinaigrette over chicken and serve.

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# Cheesy Strawberries n' Pecans

## *Ingredients*

- 1 Round Brie in the rind
- 1 Jar Strawberry Kiss Jam
- Pecans, halved and toasted

Score the Brie rind into pie wedges (do not peel back.) Bake brie in the oven at 250 for about 20 minutes or until gooey. Place on a plate and peel back the rind. Spoon Strawberry Kiss Jam on top and sprinkle with toasted pecans. Enjoy with French Bread or biscuits.