

# Robin's Rockin' CAJUN PEPPER JELLY



What is Pepper Jelly and why would anyone want to buy it? Why would anyone want to combine it with other foods? These are all good questions.

Pepper Jelly is a preserve most associated with the Southern part of the USA and made up of peppers, sugar and salt, combined in a vinegar or pectin base, with added fruit like strawberry, raspberry, mango or any other fruit that is loved.

Pepper Jelly brings together heat with sweetness and awakens almost any foods and taste buds.

If you like foods that make meals more interesting and flavorful, then you will want to make Robin's Rockin' Cajun Pepper Jelly a staple on your shelves.

Robin's Rockin' Cajun Pepper Jelly started by taking a family traditional pepper jelly recipe and giving it a twist by adding a unique combination of locally grown habaneros, fresh fruits and herbs and even liquor (don't worry, the alcohol burns off during the processing leaving only the flavor)!

Flavors include:

Apple Bacon- a combination of chopped apples, locally grown habaneros and minimally processed bacon.

Strawberry - locally grown crushed strawberries and habaneros. Mango - chunks of mango and habaneros.

Blackberry Cabernet - crushed blackberries, habanero and a nice Cabernet Sauvignon!

Peach Bourbon - crushed peaches, habanero, fresh lemon zest and juice, spices and Evan Williams bourbon!

Pineapple Rum - crushed pineapples, fresh lemon juice, habanero and Bacardi Rum!

Raspberry Chambord - whole raspberries, habanero and Chambord liquor!

Balsamic Red Onion - chopped red onion, habanero, cabernet, balsamic vinegar, and brown and white sugar!

Garlic - chopped garlic, vinegar and habanero!

Lemon Basil - fresh lemon juice, habanero and locally grown basil!