

# The Jam Cookbook

165 Recipes

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# Almond Apricot Jam

## Ingredients

2 1/2 cups apple juice  
1 cup diced dried apricots  
1/4 teaspoon almond extract  
1/4 teaspoon ground cinnamon

## Directions

In a saucepan, combine the apple juice and apricots; bring to a boil. Reduce heat; simmer, uncovered, for 20-25 minutes or until apricots are tender. Remove from heat. Mash until desired consistency. Stir in almond extract and cinnamon. Pour into a pint jar. Cover and refrigerate for up to 3 weeks.

# Jambon au Sirop D'Erable

## Ingredients

6 pounds smoked pork shoulder  
1 cup pure maple syrup  
1 tablespoon mustard powder  
1 whole onion  
4 whole cloves  
water to cover

## Directions

Place pork in a large pot. Add maple syrup and mustard powder. Cover with water until pork is fully submerged. Peel onion, then push cloves into it. Place onion in pot with pork. Cook over medium-low heat for 2 to 3 hours, or until pork is tender.



# Blackberry Jam Cake III

## Ingredients

1 cup butter, softened  
1 cup white sugar  
6 eggs  
1 cup buttermilk  
3 cups all-purpose flour  
1 teaspoon baking soda  
1 tablespoon ground cinnamon  
1 tablespoon ground allspice  
1 tablespoon ground cloves  
1 cup seedless blackberry jam

## Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour 3 (9 inch) pans. Mix together the flour, baking soda, cinnamon, allspice and cloves. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the buttermilk. Stir in the blackberry jam. Pour batter into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely.

# Strawberry Jam Bars

## Ingredients

1/2 cup butter or margarine,  
softened  
3/4 cup sugar  
1 egg  
1 tablespoon honey  
1 1/4 cups all-purpose flour  
1/4 teaspoon baking powder  
1/8 teaspoon ground allspice  
1/8 teaspoon ground nutmeg  
2/3 cup strawberry jam  
1/2 cup chopped walnuts

## Directions

In a mixing bowl, cream butter and sugar. Beat in egg and honey. Combine the flour, baking powder, allspice and nutmeg; gradually add to creamed mixture. Divide the dough in half; spread half into a lightly greased 9-in. square baking pan. Spread with jam. Drop remaining dough by teaspoonfuls over jam. Sprinkle with walnuts. Bake at 350 degrees F for 25-30 minutes or until top is golden brown. Cool on a wire rack. Cut into bars.

# Surprise Raspberry Jam

## Ingredients

5 cups chopped peeled fresh tomatoes  
4 cups sugar  
1 tablespoon lemon juice  
2 (3 ounce) packages raspberry gelatin

## Directions

In a large saucepan or Dutch oven, combine the tomatoes, sugar and lemon juice. Cook and stir over high heat until mixture comes to a boil. Reduce heat; simmer, uncovered, for 25 minutes. Remove from the heat. Skim off foam if necessary. Stir in gelatin until completely dissolved.

Pour into jars or containers; cool to room temperature, about 1 hour. Cover and let stand for 3 hours or until set, but not longer than 24 hours. Refrigerate for up to 3 weeks.

# Jambalasta

## Ingredients

3 (8 ounce) packages linguine pasta  
2 tablespoons olive oil  
1 onion, chopped  
2 skinless, boneless chicken breasts, cut into strips  
1 pound shrimp, peeled and deveined  
1 tablespoon sugar  
1 tablespoon Cajun seasoning  
1 tablespoon paprika  
1 teaspoon garlic powder  
1 teaspoon dried oregano  
1 teaspoon salt  
1 tablespoon Louisiana-style hot sauce  
1 pound kielbasa, cut into 1/4-inch slices  
1 (28 ounce) can diced tomatoes, undrained  
1 tablespoon cornstarch  
2 tablespoons cold water

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat the oil in a large skillet over high heat; cook and stir the onion in the oil until translucent, about 5 minutes. Add the chicken, shrimp, sugar, Cajun seasoning, paprika, garlic powder, oregano, salt, and hot sauce and cook until the chicken is no longer pink in the center and the juices run clear, 8 to 10 minutes. Stir in the kielbasa and diced tomatoes. Whisk together the cornstarch and cold water in a small bowl until smooth; pour into the skillet. Reduce heat to medium and simmer until thickened, about 10 minutes. Ladle over the linguine.

# Jamaican Turkey Sandwich

## Ingredients

### Pulled Turkey:

1/2 cup chopped celery  
1/3 cup chopped green onion  
1 (2 pound) skinless, boneless turkey breast, cut into 8 ounce chunks  
1/2 cup juice from canned pineapple  
1/4 cup sweet chile sauce  
3 tablespoons distilled white vinegar  
2 tablespoons water  
1 tablespoon beef bouillon granules  
2 teaspoons garlic powder  
6 canned pineapple rings

### Coleslaw Topping:

1/4 cup mayonnaise  
1 tablespoon lemon juice  
2 tablespoons chopped fresh parsley  
1/2 cup chopped onion  
2 cups chopped cabbage  
1 cup shredded Cheddar cheese  
salt and black pepper to taste  
6 Kaiser rolls, split

## Directions

Sprinkle the celery and green onions into the bottom of a slow cooker; place the turkey chunks on top. Combine the pineapple juice, sweet chile sauce, vinegar, water, beef bouillon, and garlic powder; pour over the turkey. Place the pineapple rings on the turkey chunks.

Cook on Low until the turkey pulls apart easily, 6 to 7 hours.

Meanwhile, make the coleslaw by stirring the mayonnaise, lemon juice, parsley, and onion together in a mixing bowl. Add the cabbage and Cheddar cheese; season to taste with salt and pepper. Cover, and refrigerate while the turkey cooks.

Once the turkey is tender, shred using two forks. Pile some of the shredded turkey and a pineapple ring onto a Kaiser roll; top with coleslaw to serve.

# Easy Cajun Jambalaya

## Ingredients

2 teaspoons olive oil  
2 boneless skinless chicken breasts, cut into bite-size pieces  
8 ounces kielbasa, diced  
1 onion, diced  
1 green bell pepper, diced  
1/2 cup diced celery  
2 tablespoons chopped garlic  
1/4 teaspoon cayenne pepper  
1/2 teaspoon onion powder  
salt and ground black pepper to taste  
2 cups uncooked white rice  
4 cups chicken stock  
3 bay leaves  
2 teaspoons Worcestershire sauce  
1 teaspoon hot pepper sauce

## Directions

Heat oil in a large pot over medium high heat. Saute chicken and kielbasa until lightly browned, about 5 minutes. Stir in onion, bell pepper, celery and garlic. Season with cayenne, onion powder, salt and pepper. Cook 5 minutes, or until onion is tender and translucent. Add rice, then stir in chicken stock and bay leaves. Bring to a boil, then reduce heat, cover, and simmer 20 minutes, or until rice is tender. Stir in the Worcestershire sauce and hot pepper sauce.

# Swedish Jam Cookies

## Ingredients

1/2 cup butter  
1/3 cup white sugar  
1/3 cup dark corn syrup  
1 egg, separated  
1 1/4 cups all-purpose flour  
1 cup finely chopped walnuts  
1 cup any flavor fruit jam

## Directions

In a medium bowl, cream together the butter and sugar. Stir in the corn syrup and egg yolk. Gradually stir in the flour until fully incorporated. Cover and chill for at least 1/2 hour.

Preheat oven to 325 degrees F (165 degrees C). Lightly grease baking sheets.

Roll dough into 1 inch balls, dip them in the egg white, then roll them in the nuts. Place cookies on the prepared cookie sheet 2 inches apart. Using your finger, make an indentation in the center of each cookie.

Bake for 20 to 25 minutes in the preheated oven, or until golden. Fill each indentation with a small amount of jam while cookies are still warm. Allow cookies to cool on the baking sheets.

# Freezer Persimmon Jam

## Ingredients

5 cups pureed persimmons  
3 cups white sugar  
1/4 cup fresh lemon juice  
1/2 teaspoon grated orange zest  
1 pinch ground nutmeg

## Directions

In a large saucepan over medium-high heat, combine persimmon puree, sugar, lemon juice, orange zest and nutmeg. Boil for 30 minutes, or until slightly thickened.

Pour into sterilized jars and seal. Store in the freezer.



# Pineapple Kiwi Jam

## Ingredients

4 kiwifruit, peeled and thinly sliced  
3 cups sugar  
1 (8 ounce) can crushed  
pineapple, undrained  
1/4 cup lime juice  
1 (3 ounce) pouch liquid fruit  
pectin  
3 drops green food coloring

## Directions

In a 2-qt. microwave-safe bowl, combine kiwi, sugar, pineapple and lime juice. Microwave, uncovered, on high for 10-13 minutes or until mixture comes to a full rolling boil, stirring every 2 minutes. Stir in pectin. Add food coloring if desired. Pour into jars or freezer containers and cool to room temperature, about 1 hour. Cover and let stand overnight or until set, but not longer than 24 hours. Refrigerate or freeze.

# Chicken Jambalaya I

## Ingredients

2 tablespoons butter  
1/3 cup chopped celery  
1/4 cup chopped onion  
1/4 cup chopped green bell pepper  
1 (14.5 ounce) can diced tomatoes  
1 1/2 cups chicken broth  
2/3 cup white rice  
1 teaspoon dried thyme  
1/2 teaspoon garlic salt  
1/4 teaspoon ground black pepper  
1/2 teaspoon hot pepper sauce  
1 bay leaf  
2 cups cooked, cubed chicken meat

## Directions

Melt butter or margarine in a large skillet over medium low heat. Add celery, onion and green bell pepper and saute until tender. Stir in tomatoes, broth, rice, thyme or basil, garlic salt, ground black pepper, hot pepper sauce and bay leaf.

Bring all to a boil; reduce heat, cover skillet and simmer for about 20 minutes or until rice is tender. Stir in chicken or turkey and cook until heated through. Discard bay leaf and serve hot.

# Jam Muffins

## Ingredients

2 cups all-purpose flour  
1/2 cup white sugar  
3 teaspoons baking powder  
1/2 teaspoon salt  
3/4 cup milk  
1/3 cup vegetable oil  
1 egg  
2 tablespoons any flavor fruit jam  
1/4 cup chopped walnuts  
(optional)

## Directions

Heat oven to 400 degrees F (205 degrees C). Grease bottoms only of 12 muffin cups or line with baking cups.

In a medium bowl, combine flour, sugar, baking powder and salt; mix well. In a small bowl, combine milk, oil and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened (batter will be lumpy.)

Fill cups 2/3 full. Place 1/2 teaspoon any flavor jam on each muffin before baking; press into batter. If desired, sprinkle with finely chopped nuts.

Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 1 minute before removing from pan. Serve warm.

# Cajun Jambalaya

## Ingredients

1/2 pound boneless, skinless chicken breasts, cut into bite-size pieces  
1/2 pound uncooked large shrimp  
3 tablespoons vegetable oil, divided  
2 medium red and/or green bell peppers, sliced  
4 ounces andouille sausage or kielbasa, chopped  
2 cups water  
1 (5.6 ounce) package Knorr® Fiesta Sides, Spanish Rice  
1 clove garlic, chopped

## Directions

Season chicken and shrimp, if desired, with salt and ground black pepper. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat and cook chicken, stirring occasionally, 4 minutes or until chicken is thoroughly cooked. Remove chicken and set aside.

Heat 1 tablespoon oil in same skillet and cook shrimp, stirring occasionally, 2 minutes or until shrimp turn pink. Remove shrimp and set aside.

Heat remaining 1 tablespoon oil in same skillet over medium heat and cook red peppers and sausage, stirring occasionally, 4 minutes or until sausage is browned and peppers are crisp-tender. Stir in garlic and cook 1 minute. Add water and Knorr® Fiesta Sides, Spanish Rice. Bring to a boil over high heat. Reduce heat to medium and cook covered, stirring occasionally, 7 minutes or until rice is tender. Stir in chicken and shrimp.

# Plum-Kissed Pear Jam

## Ingredients

3 cups chopped or coarsely ground peeled pears  
1 cup chopped or coarsely ground peeled plums  
1 (1.75 ounce) package powdered fruit pectin  
5 1/2 cups sugar

## Directions

In a kettle, combine pears and plums. Stir in pectin. Bring to full rolling boil over high heat, stirring constantly. Stir in sugar; return to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat; skim off foam. Pour into jars or freezer containers and cool to room temperature, about 1 hour. Cover and let stand overnight or until set, but no longer than 24 hours. Refrigerate or freeze.

# Aunt Murna's Jam Cake

## Ingredients

1 cup raisins  
1 (8 ounce) can crushed pineapple with juice  
1 cup butter, softened  
4 eggs  
1 (12 ounce) jar blackberry jam  
2/3 cup buttermilk  
2 1/2 cups all-purpose flour  
1 cup sugar  
1/3 cup unsweetened cocoa  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1 cup chopped pecans  
CAMEL ICING:  
1 cup butter  
2 cups packed brown sugar  
1/2 cup milk  
3 1/2 cups sifted confectioners' sugar

## Directions

Soak raisins in pineapple and juice several hours or overnight. In a large mixing bowl, cream butter. Add eggs, one at a time, beating well after each addition. Add jam and buttermilk; beat until well blended. Sift together dry ingredients; add to batter. Beat on low just until ingredients are combined. stir in raisins, pineapple and pecans. Pour into two greased and floured 9-in. round cake pans. Bake at 350 degrees F for 50 minutes or until cakes test done. Cool in pans 10 minutes on a wire rack before removing to rack. For icing, melt butter in a saucepan over medium heat. Stir in brown sugar and milk; bring to a boil. Remove from heat. Cool just until warm; beat in enough confectioners' sugar until icing is of spreading consistency. Add more sugar for thicker icing; more milk to thin it. Frost cooled cake.

# Cherry-Raspberry Jam

## Ingredients

2 1/2 cups finely chopped or  
ground sour cherries  
2 cups red raspberries  
5 cups sugar  
1 (1.75 ounce) package powdered  
fruit pectin

## Directions

In a large kettle, combine cherries and raspberries; stir in sugar. Bring to a full rolling boil, stirring constantly. Add pectin; return to a full rolling boil. Boil 1 minute, stirring constantly. Remove from the heat; skim off foam. Pour hot jam into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 10 minutes in a boiling-water bath.

# Rhubarb Berry Jam

## Ingredients

8 cups chopped fresh rhubarb  
3 cups white sugar  
1 (21 ounce) can blueberry pie filling  
1 (3 ounce) package strawberry flavored gelatin  
1 (3 ounce) package raspberry flavored gelatin mix

## Directions

Combine the rhubarb, sugar and blueberry pie filling in a large pot. Bring to a rolling boil over medium-high heat, and boil for 10 minutes longer. Stir in dry gelatin mix until dissolved. Transfer to sterile jars or freezer tubs, and cool. Freeze any jam you don't intend to use right away.



# Jamaican Jerk Chicken

## Ingredients

6 skinless, boneless chicken breast halves - cut into chunks  
4 limes, juiced  
1 cup water  
2 teaspoons ground allspice  
1/2 teaspoon ground nutmeg  
1 teaspoon salt  
1 teaspoon brown sugar  
2 teaspoons dried thyme  
1 teaspoon ground ginger  
1 1/2 teaspoons ground black pepper  
2 tablespoons vegetable oil  
2 onions, chopped  
1 1/2 cups chopped green onions  
6 cloves garlic, chopped  
2 habanero peppers, chopped

## Directions

Place chicken in a medium bowl. Cover with lime juice and water. Set aside.

In a blender or food processor, place allspice, nutmeg, salt, brown sugar, thyme, ginger, black pepper and vegetable oil. Blend well, then mix in onions, green onions, garlic and habanero peppers until almost smooth.

Pour most of the blended marinade mixture into bowl with chicken, reserving a small amount to use as a basting sauce while cooking. Cover, and marinate in the refrigerator for at least 2 hours.

Preheat an outdoor grill for medium heat.

Brush grill grate with oil. Cook chicken slowly on the preheated grill. Turn frequently, basting often with remaining marinade mixture. Cook to desired doneness.

# Jambalaya Salad

## Ingredients

1 1/3 cups water  
2/3 cup uncooked long-grain white rice  
6 slices bacon  
1 (6 ounce) can tiny shrimp, drained  
1/2 cup cubed ham  
1/2 cup chopped green bell pepper  
1/2 cup sliced celery  
1/4 cup chopped onion  
1 cup chopped fresh tomato

3/4 cup Italian-style salad dressing  
1 teaspoon dried thyme  
1/4 teaspoon chili powder  
1 clove garlic, minced  
1/4 teaspoon salt

## Directions

In a medium saucepan, bring water to a boil. Stir in the rice. Cover, reduce heat, and simmer 20 minutes.

While the rice is cooking, place bacon in a large, deep skillet over medium-high heat. Cook until evenly brown. Drain, cool, and crumble.

In a large bowl, mix the cooked rice, crumbled bacon, shrimp, ham, bell pepper, celery, onion, and tomatoes.

Prepare the dressing by whisking together the salad dressing, thyme, chili powder, garlic, and salt. Pour over rice mixture, and toss to coat. Cover, and chill in the refrigerator until serving.

# Jiffy Jambalaya

## Ingredients

1 medium onion, chopped  
1/2 cup chopped green pepper  
2 tablespoons vegetable oil  
1 pound fully cooked kielbasa or Polish sausage, cut into 1/4-inch slices  
1 (28 ounce) can diced tomatoes, undrained  
1/2 cup water  
1 tablespoon sugar  
1 teaspoon paprika  
1/2 teaspoon dried thyme  
1/2 teaspoon dried oregano  
1/4 teaspoon garlic powder  
3 drops hot pepper sauce  
1 1/2 cups uncooked instant rice

## Directions

In a skillet, saute onion and green pepper in oil until tender. Stir in the sausage, tomatoes, water, sugar and seasonings. Bring to a boil; add the rice. Cover and cook for 5 minutes or until the rice is tender.

# Raspberry Jam Bars

## Ingredients

1 cup all-purpose flour  
1 teaspoon baking powder  
1/2 cup cold butter  
1 egg, lightly beaten  
1 tablespoon milk  
1/3 cup seedless raspberry jam

### TOPPING:

1 egg, lightly beaten  
1 cup sugar  
1 tablespoon butter, melted  
2 cups flaked coconut

## Directions

In a bowl, combine the flour and baking powder. Cut in butter until mixture resembles coarse crumbs. Combine egg and milk; stir into crumb mixture just until moistened.

Press into a greased 9-in. square baking pan. Bake at 350 degrees F for 15 minutes or until lightly browned. Spread jam over crust.

Combine topping ingredients; spoon over jam. Bake 25 minutes longer or until light golden brown. Cut into squares while warm.

# Spicy Strawberry Jam

## Ingredients

2 cups chopped strawberries  
1 cup sweet red wine  
1 1/2 tablespoons minced fresh ginger root  
1 cup packed brown sugar  
1 (3 inch) cinnamon stick  
1 green chile pepper  
1 pinch red pepper flakes  
2 tablespoons apple cider vinegar  
1 teaspoon salt

## Directions

Soak the strawberries in red wine for 10 minutes, then transfer to a heavy saucepan. Bring to a boil over medium heat. As soon as it starts to boil, add the ginger, brown sugar, cinnamon stick, chile pepper, red pepper flakes, apple cider vinegar and salt. Boil over medium heat, stirring every 10 minutes, until the preserve thickens.

Remove the chile pepper and cinnamon stick from the preserves. Ladle into clean 1/2 pint jars, wipe rims with a clean cloth or paper towel, and seal with new lids. Store in the refrigerator.

# Jam Muffins

## Ingredients

2 cups all-purpose flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup white sugar  
1 egg, beaten  
3/4 cup milk  
1/4 cup vegetable oil  
1 cup any flavor fruit jam

## Directions

Preheat oven to 400 degrees F (205 degrees C).

In a large bowl, stir together the flour, baking powder, salt and sugar. Make a well in the center. In a small bowl beat egg, milk and oil together. Pour all at once into the well in the flour mixture. Mix quickly and lightly until moistened, do not beat. The batter will be lumpy. Gently stir in jam.

Pour the batter into the prepared pan and bake at 400 degrees F (205 degrees C) for 25 minutes or until golden.

## Ingredients

1 (16 ounce) package spaghetti  
1 pound bulk pork sausage  
1 large onion, chopped  
1 mango - peeled, seeded and diced  
2 (10.75 ounce) cans tomato puree  
8 ounces Cheddar cheese, shredded  
salt and ground black pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a large baking dish with cooking spray.

Fill a large pot with lightly salted water, and bring to a rolling boil. Cook pasta in boiling water until cooked through but still firm to the bite, about 12 minutes. Drain.

Place a large skillet over medium heat; cook the sausage, onion, and mango in the skillet until the sausage is completely browned, 5 to 7 minutes. Stir in tomato puree and about half the Cheddar cheese; heat until the cheese is melted. Season with salt and pepper. Stir in cooked spaghetti. Transfer mixture to the prepared baking dish. Top with remaining Cheddar cheese.

Bake in preheated oven until the Cheddar cheese is hot and bubbly, about 30 minutes.

# Catfish Saint James

## Ingredients

4 (8 ounce) fillets catfish  
1 (12 fluid ounce) can evaporated milk  
1 1/2 cups all-purpose flour  
1/2 cup grated Parmesan cheese  
1 tablespoon Italian seasoning  
2 teaspoons baking powder  
1 tablespoon garlic powder  
1 tablespoon ground dry mustard  
1 tablespoon onion powder  
salt and pepper to taste  
1 cup butter, melted

## Directions

Wash and dry catfish filets. Place filets in a shallow dish and pour milk over them. Cover and refrigerate for 6 hours or overnight.

Preheat oven to 400 degrees F (200 degrees C). In a large mixing bowl, combine flour, cheese, Italian seasoning, baking powder, garlic powder, dry mustard, onion powder, salt and pepper. Dredge filets in flour mixture.

Lightly grease a rimmed baking sheet and place coated filets in pan. Drizzle melted butter over filets.

Bake in preheated oven for 25 minutes, or until firm and flaky. Serve hot.



# Strawberry Freezer Jam

## Ingredients

2 cups crushed fresh strawberries  
4 cups sugar  
1 (1.75 ounce) package dry pectin  
3/4 cup water

## Directions

Mix crushed strawberries with sugar, and let stand for 10 minutes. Meanwhile, stir the pectin into the water in a small saucepan. Bring to a boil over medium-high heat, and boil for 1 minute. Stir the boiling water into the strawberries. Allow to stand for 3 minutes before pouring into jars or other storage containers.

Place tops on the containers, and leave for 24 hours. Place into freezer, and store frozen until ready to use.

# Shrimp Jambalaya

## Ingredients

1 cup chopped onion  
1/2 cup chopped celery  
1/2 cup chopped green pepper  
1/4 cup butter, cubed  
3 cups vegetable broth  
1 1/2 cups uncooked long grain rice  
2 teaspoons Creole seasoning  
1/2 teaspoon Worcestershire sauce  
1/8 teaspoon cayenne pepper  
2 (14.5 ounce) cans diced tomatoes, drained  
1 pound cooked medium shrimp, peeled and deveined  
1 1/2 cups frozen peas

## Directions

In a large skillet, saute the onion, celery and green pepper in butter until tender. Add the broth, rice, Creole seasoning, Worcestershire sauce and cayenne. Bring to a boil. Reduce heat to low; cover and cook for 15-20 minutes or until rice is tender. Stir in the tomatoes, shrimp and peas; heat through.

# Shevaun's Jamaican Ten Speed

## Ingredients

1 fluid ounce melon liqueur  
1 fluid ounce vodka  
1 fluid ounce coconut flavored rum  
3 fluid ounces cranberry juice  
3 fluid ounces pineapple juice

## Directions

Pour the melon liqueur, vodka, rum, cranberry juice, and pineapple juice into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into chilled martini glasses to serve.

# Jamoncillo de Leche (Mexican Fudge)

## Ingredients

1 quart whole milk  
1 3/4 cups white sugar  
2 teaspoons vanilla extract  
1 teaspoon baking soda  
1 cinnamon stick  
1 cup chopped pecans  
24 pecan halves for garnish

## Directions

Combine milk, sugar, vanilla, baking soda, and cinnamon stick in a large heavy saucepan. Bring to a boil over medium heat and cook, stirring continuously. After about 20 minutes remove the cinnamon stick. Place a candy thermometer in the pan and cook until the thermometer reaches soft-ball stage 240 degrees F (115 degrees C) or until you can see the bottom of the pan when you stir.

Remove the candy from the heat and add the chopped pecans. Beat the candy with a mixer for about 5 minutes. Pour the candy into a buttered 9x9-inch pan. Press pecan halves onto the top of the warm candy. Cool, then cut into pieces. Store candy in an airtight container.

# One Dish Jambalaya

## Ingredients

1 tablespoon vegetable oil  
1/2 pound chopped chicken  
breast meat  
1/2 pound Italian sausage,  
casings removed  
2 cloves garlic, minced  
1 (10.5 ounce) can condensed  
French onion soup  
1/3 cup picante sauce  
1 cup instant white rice  
1/2 pound cooked shrimp  
1/2 cup frozen green peas

## Directions

Heat oil in a large skillet. Add chicken, sausage and garlic and saute until browned. Drain fat.

Stir in soup and sauce and heat to a boil. Finally, stir in rice, shrimp and peas. Cover skillet and simmer for 5 minutes or until heated through.

# Pecan Jam

## Ingredients

- 1 cup chopped pecans
- 1 cup white sugar
- 1 tablespoon brown sugar
- 1 pinch salt
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- 1/4 cup butter
- 1 tablespoon apple cider vinegar

## Directions

In a large saucepan, combine the pecans, white sugar, brown sugar, salt, ginger, cinnamon, butter, and cider vinegar. Cook over medium heat, until the sugar has dissolved and the mixture is well blended. Do not allow the mixture to boil. Transfer to sterile jars, and refrigerate.

# Spicy Tomato Jam

## Ingredients

3 pounds tomatoes  
1 gallon boiling water  
1 cup cider vinegar  
1/2 cup apple juice  
1 1/2 cups brown sugar  
1 1/2 teaspoons salt  
1/2 teaspoon ground black pepper  
1/2 teaspoon ground mustard  
1/2 teaspoon ground allspice  
1/2 teaspoon ground cumin  
1/4 teaspoon cayenne pepper  
1 lemon, quartered and sliced thin

## Directions

Place the tomatoes in a large pot and pour the boiling water over the tomatoes; allow to sit 5 minutes. Remove tomatoes from boiling water and place in ice-cold water until cool enough to handle. Slip off skins and stems.

Coarsely chop the tomatoes in a food processor; reserve any juices and add to chopped tomatoes.

Combine vinegar, apple juice, brown sugar, salt, black pepper, mustard, allspice, cumin, and cayenne pepper in a large non-reactive pan over medium heat; cook and stir until sugar dissolves completely; stir in the chopped tomatoes. Bring the mixture to a boil; reduce heat and simmer, stirring frequently, until liquid has reduced by half, 30 to 45 minutes. Add the lemon slices and cook another 15 minutes.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 30 minutes.

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart, until cool. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.

# Mr. Lincoln and Cecile Brunner in a Jam

## Ingredients

1 cup fresh, fragrant rose petals  
2 tablespoons fresh lemon juice  
2 1/2 cups white sugar  
1 (1.75 ounce) package dry pectin  
1 1/2 cups water

## Directions

In food processor or blender, process rose petals, lemon juice and 3/4 cup water. Slowly add sugar until thoroughly blended. Pour mixture into large bowl (a large mixing bowl with pouring spout is ideal). Set aside.

Combine pectin and 3/4 cup water in small saucepan. Stir to dissolve and bring to a boil. Allow pectin to boil hard for one minute.

Pour pectin over the rose petal mixture and stir. This will start to set very quickly. Spoon or pour mixture into clean containers and refrigerate. It will continue to set as it cools.



# Heritage Jam Cake

## Ingredients

- 1 cup butter, softened
- 2 cups white sugar
- 5 eggs
- 1 teaspoon baking soda
- 1 cup buttermilk
- 3 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- 1 cup dates, pitted and chopped
- 1 cup grape jam
- 1 cup chopped pecans
- 1 recipe Kentucky Fruit Filling

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch, round cake pans, and line with parchment paper.

Combine 2 1/2 cups flour, salt, and spices.

Dissolve soda in buttermilk: stir well.

Cream butter or margarine. Gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Mix flour mixture into creamed mixture alternately with buttermilk mixture, beginning and ending with flour mixture. Dredge dates and pecans in remaining 1/2 cup flour, and fold into batter. Carefully fold grape jam into batter. Pour batter into prepared pans.

Bake for 40 to 45 minutes, or until a wooden toothpick inserted in center comes out clean. Cool in pans for 10 minutes. Remove layers from pans, and cool completely.

Spread hot Kentucky Fruit Filling between the layers and on top of the cake.

# Jamaican Patties

## Ingredients

3 pounds lean ground beef  
2 cups seasoned bread crumbs  
1 (28 ounce) can tomato sauce  
1 bunch (1-inch) pieces green onions  
1/4 cup soy sauce  
1/4 cup Maggi liquid seasoning  
1 tablespoon salt  
1 tablespoon pepper  
1 teaspoon vinegar-based hot pepper sauce  
2 recipes pie crust pastry  
2 eggs  
1/4 cup water

## Directions

In a large bowl, mix together the ground beef, bread crumbs, tomato sauce, green onions, soy sauce, Maggi seasoning, salt, pepper, and hot sauce. You may need to use your hands. Set aside.

Preheat the oven to 425 degrees F (220 degrees C).

Roll out the pie crust dough to 1/8 inch thickness, and cut into 6 inch circles using a large coffee can. Place a heaping tablespoon or slightly more of the meat mixture into the center of the circle, and fold over to make a half circle shape. Crimp the edges together using the tines of a fork, and place the pies on baking sheets. The pies may also be frozen at this point. Whisk together the egg and water in a small bowl using a fork. Brush the egg wash over the tops of the pies.

Bake for 30 to 40 minutes in the preheated oven, until golden brown. If you are baking frozen pies, add an additional 10 minutes.

# Jam Drops

## Ingredients

1/2 cup custard powder  
1/2 cup self-rising flour  
2 tablespoons butter, chilled  
2 eggs, beaten  
1/2 cup milk  
1/2 tablespoon vanilla extract  
1/4 cup strawberry jam

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a cookie sheet.

In a large bowl, stir together custard powder and flour. Cut in butter. Make a well in the center and pour in the eggs, milk and vanilla extract; mix just until blended.

Drop dough by spoonfuls onto the cookie sheet to form 12 rounds. Make well in the center with the back of a small spoon, and fill with strawberry jam.

Bake in preheated oven for 15 minutes, or until golden brown. Move to a wire rack to cool.

# Hawaiian Blackberry Jam Slices

## Ingredients

1 (6.5 ounce) jar roasted, salted macadamia nuts  
1/3 cup sugar  
1 1/2 cups sweetened, flaked coconut  
2 large egg whites  
1/2 cup SMUCKER'S® Blackberry Jam

## Directions

Preheat oven to 350 degrees. Line a large baking sheet with parchment paper or waxed paper; set aside.

In food processor, process nuts and sugar at medium speed until finely ground. Add coconut and process until well combined. Add egg whites and process again until mixture is evenly moistened.

Transfer dough to prepared baking sheet; shape mixture into 2 1/2 x 3-inch logs (each log should be about 1/2-inch thick), and space logs about 2 inches apart. Using the end of a wooden spoon or your finger, make a trench down the length of each log.

Bake for 30 minutes or until set and golden brown.

Meanwhile, in a small saucepan over low heat, melt the jam. Remove logs from the oven. While logs are still warm, spoon melted jam into the trench of each log; let stand at least 30 minutes or until the logs are cool and the jam is set.

Cut cooled cookie logs into 1/2-inch wide slices.

# Jamaican Spiked Chicken and Rice

## Ingredients

1/2 cup uncooked long-grain white rice  
1 cup water  
3 tablespoons vegetable oil  
1/4 cup butter  
3 skinless, boneless chicken breast halves  
3 fluid ounces dark rum  
1 (6 ounce) can broiled-in-butter-style sliced mushrooms  
2 1/2 tablespoons chicken bouillon granules  
2 teaspoons garlic powder  
2 teaspoons ground black pepper  
1 (14 ounce) can coconut milk  
1 small banana, sliced

## Directions

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Heat the oil and melt the butter in a skillet over medium-high heat. Place chicken in skillet, and cook 6 to 8 minutes per side, or until juices run clear.

Pour rum over chicken. With a long match, carefully light the rum on fire. When flames subside, mix the mushrooms, bouillon granules, garlic powder, pepper, and coconut milk into the skillet. Reduce heat to low, and simmer 10 minutes, until heated through.

Serve chicken and mushroom mixture over cooked rice. Top with banana slices.

# Austrian Jam Cookies

## Ingredients

1/2 cup butter  
1/2 cup white sugar  
1 teaspoon vanilla extract  
1 egg yolk  
1 1/2 cups all-purpose flour  
2/3 cup chopped almonds  
1 cup raspberry jam

## Directions

In a medium bowl, cream together the butter and sugar. Add the vanilla and egg yolk; mix until fluffy. Stir in the flour, and refrigerate dough for 2 hours.

Preheat oven to 300 degrees F ( 150 degrees C ). Grease cookie sheets.

Measure out the dough by teaspoonfuls, and roll into balls. Dip the balls into chopped almonds and set on the prepared cookie sheet 1 inch apart. With a finger, make an indentation in each cookie, fill the indentation up with jam using a teaspoon or a pastry bag. Bake in the preheated oven for 15 to 20 minutes, cookies should be golden brown. Remove from pan after baking to cool on a wire rack.

# Jam Filled Butter Cookies

## Ingredients

3/4 cup butter, softened  
1/2 cup white sugar  
2 egg yolks  
1 3/4 cups all-purpose flour  
1/2 cup fruit preserves, any flavor

## Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter, white sugar and egg yolks. Mix in flour a little bit at a time until a soft dough forms. Roll dough into 1 inch balls. If dough is too soft, refrigerate for 15 to 20 minutes. Place balls 2 inches apart onto ungreased cookie sheets. Use your finger or an instrument of similar size to make a well in the center of each cookie. Fill the hole with 1/2 teaspoon of preserves.

Bake for 8 to 10 minutes in the preheated oven, until golden brown on the bottom. Remove from cookie sheets to cool on wire racks.

# Chicken Jambalaya

## Ingredients

1 small onion, chopped  
1 garlic clove, minced  
1 tablespoon butter or margarine  
1/4 pound fully cooked smoked sausage, cut into 1/2-inch slices  
1/2 cup chicken broth  
1/2 cup canned diced tomatoes, with juices  
1/4 cup chopped green pepper  
1 bay leaf  
1/8 teaspoon dried thyme  
1 dash cayenne pepper  
1/4 cup uncooked long grain rice  
1/2 cup cubed cooked chicken breast meat  
1/4 pound medium shrimp, peeled and deveined

## Directions

In a skillet, saute onion and garlic in butter until crisp-tender. Add the sausage, broth, tomatoes, green pepper, bay leaf, thyme and cayenne. Bring to a boil; add rice. Reduce heat; cover and simmer for 15 minutes. Add chicken and shrimp; cook 5-10 minutes longer or until shrimp turn pink and rice is tender. Discard bay leaf before serving.



# Mango Jam

## Ingredients

2 pounds ripe mangoes  
1 1/2 cups white sugar  
3/4 cup water  
3 saffron threads (optional)

## Directions

Boil, steam, or microwave the whole mangoes until soft. Cool, then remove the peel and inner seed; place the mango pulp in a large bowl. Use a fork or potato masher to mash the pulp well.

Place the sugar and water in a large saucepan over low heat, stir mixture, and bring to a boil. When mixture begins boiling, increase heat to medium-high. Continue boiling until fine, soft threads form, 270 degrees F (135 degrees C). Stir in the mango pulp, add the saffron threads, if desired, and boil until the mixture thickens, about 5 minutes.

Pour cooked jam into sterilized jars and seal according to canning directions.

## Ingredients

24 kiwis, peeled and mashed  
3/4 cup pineapple juice  
1/4 cup fresh lemon juice  
3 apples, unpeeled and halved  
4 cups white sugar

## Directions

In a large saucepan, combine 3 cups mashed kiwi, pineapple juice, lemon juice and apples. Bring to a boil and then add the sugar; stir to dissolve, reduce heat and simmer for 30 minutes.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 10 minutes.

# Fresh Papaya Jam

## Ingredients

5 cups mashed ripe papaya  
1/4 cup orange juice  
1 1/3 (1.75 ounce) packages dry  
pectin  
5 cups white sugar

## Directions

Stir together papaya, orange juice, and pectin in a very large pot over medium-high heat until it begins to boil. Stir constantly as the mixture heats. Once boiling, stir in the sugar, and return to a boil, stirring constantly. Once the jam has returned to a boil, start a timer, and boil for exactly 1 minute.

Ladle the hot jam into the hot, sterilized canning jars and seal with lids and rings. Allow to cool to room temperature, and refrigerate any jars that do not seal.

# Jam Filled Buns

## Ingredients

2 cups all-purpose flour  
2 tablespoons white sugar  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup butter, chilled  
1 egg  
1/2 cup cold milk  
1/4 cup raspberry jam

## Directions

In a large bowl, whisk together flour, sugar, baking powder, and salt. Cut in butter or margarine until crumbly. Make a well in the center. Beat egg until light and frothy, and mix in milk; pour all at once into well. Stir lightly to form a soft dough. Add more milk if needed.

Turn dough out onto a floured surface, and knead 8 to 10 times. Pat or roll out to 3/4 inch thickness. Using a round cookie cutter, push straight down to cut. Arrange well apart on a greased baking sheet. Make a deep hollow in the center of each biscuit. Drop a small spoonful of jam into each hollow.

Bake in a preheated 450 degrees F (230 degrees C) oven for 12 to 15 minutes. Serve hot.

# Rose Petal Jam

## Ingredients

8 ounces fresh rose petals, white base trimmed off  
2 cups white sugar  
3 cups water  
lemon juice  
1 (1.75 ounce) package powdered fruit pectin

## Directions

Toss the rose petals and sugar together in a bowl until evenly coated. Cover, and let stand at room temperature overnight.

The following day, bring the water to a boil in a saucepan over medium-high heat. Stir in the rose petals and all of the sugar, and stir until the sugar has dissolved. Reduce the heat to medium-low, and simmer 20 minutes. Increase the heat to medium-high, and return the mixture to a boil that cannot be stirred down. Stir in the pectin, and boil for 1 minute. Pour the jam into 4 sterilized half-pint jars. Seal with rings and lids, and store in a cool dark place.

# Vegetarian Jambalaya

## Ingredients

1 medium onion, finely chopped  
1 cup chopped celery  
1 cup chopped green pepper  
1 cup sliced fresh mushrooms  
2 garlic cloves, minced  
1 teaspoon olive oil  
3 cups chopped fresh tomatoes  
2 cups water  
1 cup uncooked long grain rice  
2 tablespoons reduced-sodium soy sauce  
1 tablespoon minced fresh parsley  
1/4 teaspoon salt  
1/4 teaspoon paprika  
1/8 teaspoon cayenne pepper  
1/8 teaspoon chili powder  
1/8 teaspoon pepper  
6 tablespoons reduced fat sour cream

## Directions

In a large nonstick skillet, saute the onion, celery, green pepper, mushrooms and garlic in oil until tender. Stir in the tomatoes, water, rice, soy sauce, parsley, salt, paprika, cayenne, chili powder and pepper.

Transfer to a 2-1/2-qt. baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 65-70 minutes or until rice is tender and liquid is absorbed. Top each serving with 1 tablespoon sour cream.

# Jamie's Cranberry Spinach Salad

## Ingredients

1 tablespoon butter  
3/4 cup almonds, blanched and slivered  
1 pound spinach, rinsed and torn into bite-size pieces  
1 cup dried cranberries  
2 tablespoons toasted sesame seeds  
1 tablespoon poppy seeds  
1/2 cup white sugar  
2 teaspoons minced onion  
1/4 teaspoon paprika  
1/4 cup white wine vinegar  
1/4 cup cider vinegar  
1/2 cup vegetable oil

## Directions

In a medium saucepan, melt butter over medium heat. Cook and stir almonds in butter until lightly toasted. Remove from heat, and let cool.

In a large bowl, combine the spinach with the toasted almonds and cranberries.

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, and vegetable oil. Toss with spinach just before serving.

# Hot Jam Breakfast Sandwiches

## Ingredients

1/4 cup butter or margarine  
1/4 cup flaked coconut  
1/2 cup apricot jam  
1/2 teaspoon ground cinnamon  
12 slices raisin bread

## Directions

In a bowl, mix butter and coconut; stir in jam and cinnamon. Spread between slices of bread. Grill on a greased skillet until golden brown on both sides.



# Sparkling Holiday Jam

## Ingredients

2 1/2 quarts strawberries, coarsely chopped  
1 (12 ounce) package fresh or frozen cranberries, coarsely chopped  
2 (2 ounce) packages powdered fruit pectin  
1 teaspoon margarine  
5 pounds white sugar

## Directions

Sterilize jars and lids in boiling water for at least 10 minutes. Let simmer while making jam.

In a large saucepan, combine strawberries, cranberries, pectin, and margarine. Bring to a boil. Stir in sugar, and return to a boil. Cook for 1 minute; remove from heat.

Quickly fill jars to within 1/2 inch from top. Wipe rims clean, and put on lids. Process in a boiling water bath for 5 minutes.

# Colleen's Slow Cooker Jambalaya

## Ingredients

1 pound skinless, boneless chicken breast halves - cut into 1 inch cubes  
1 pound andouille sausage, sliced  
1 (28 ounce) can diced tomatoes with juice  
1 large onion, chopped  
1 large green bell pepper, chopped  
1 cup chopped celery  
1 cup chicken broth  
2 teaspoons dried oregano  
2 teaspoons dried parsley  
2 teaspoons Cajun seasoning  
1 teaspoon cayenne pepper  
1/2 teaspoon dried thyme  
1 pound frozen cooked shrimp without tails

## Directions

In a slow cooker, mix the chicken, sausage, tomatoes with juice, onion, green bell pepper, celery, and broth. Season with oregano, parsley, Cajun seasoning, cayenne pepper, and thyme.

Cover, and cook 7 to 8 hours on Low, or 3 to 4 hours on High. Stir in the shrimp during the last 30 minutes of cook time.

# Jambalaya

## Ingredients

2 tablespoons peanut oil, divided  
1 tablespoon Cajun seasoning  
10 ounces andouille sausage,  
sliced into rounds  
1 pound boneless skinless  
chicken breasts, cut into 1 inch  
pieces  
1 onion, diced  
1 small green bell pepper, diced  
2 stalks celery, diced  
3 cloves garlic, minced  
1 (16 ounce) can crushed Italian  
tomatoes  
1/2 teaspoon red pepper flakes  
1/2 teaspoon ground black  
pepper  
1 teaspoon salt  
1/2 teaspoon hot pepper sauce  
2 teaspoons Worcestershire sauce  
1 teaspoon file powder  
1 1/4 cups uncooked white rice  
2 1/2 cups chicken broth

## Directions

Heat 1 tablespoon of peanut oil in a large heavy Dutch oven over medium heat. Season the sausage and chicken pieces with Cajun seasoning. Saute sausage until browned. Remove with slotted spoon, and set aside. Add 1 tablespoon peanut oil, and saute chicken pieces until lightly browned on all sides. Remove with a slotted spoon, and set aside.

In the same pot, saute onion, bell pepper, celery and garlic until tender. Stir in crushed tomatoes, and season with red pepper, black pepper, salt, hot pepper sauce, Worcestershire sauce and file powder. Stir in chicken and sausage. Cook for 10 minutes, stirring occasionally.

Stir in the rice and chicken broth. Bring to a boil, reduce heat, and simmer for 20 to 25 minutes, or until liquid is absorbed.

# Jambo (Dutch Antilles Okra Soup)

## Ingredients

6 ounces salt beef, fat removed and diced  
12 cups water  
Salt and pepper to taste  
3 cups fresh okra, cut into 1/2 inch slices  
1 cup medium shrimp, peeled and deveined  
8 ounces cod fillets, cubed  
1/4 cup chopped fresh basil  
1 tablespoon lemon juice, to taste

## Directions

Soak diced beef in ample cool water overnight to remove the salt. Drain, rinse, and set aside.

Bring 12 cups of water to a boil over high heat. Add salt and pepper to taste, then add okra. Reduce heat to medium, and simmer for 20 minutes. Stir in beef, shrimp, and cod; simmer for 10 minutes more. Season with chopped basil and lemon juice before serving.

# Apricot Pineapple Jam

## Ingredients

12 ounces dried apricots  
1 cup water  
1 (20 ounce) can crushed  
pineapple, undrained  
1/2 cup grapefruit juice  
3 cups sugar

## Directions

In a large saucepan, bring apricots and water to a boil. Reduce heat; cover and simmer for 15 minutes or until apricots are very tender. Mash. Add pineapple, grapefruit juice and sugar. Simmer, uncovered, for 1 hour or until thick and translucent, stirring frequently.

Pour into jars or freezer containers; cool to room temperature, about 1 hour. Cover and let stand overnight or until set, but no longer than 24 hours. Refrigerate for up to 3 weeks or freeze for up to 1 year.

# Jambalaya With Shrimp

## Ingredients

4 tablespoons butter  
2 tablespoons all-purpose flour  
3 onions, chopped  
1 clove garlic, minced  
1/4 cup cooked ham, cut into strips  
2 cups peeled and diced tomatoes  
1 teaspoon dried oregano  
2 cups uncooked white rice  
3 cups hot chicken broth  
2 pounds shrimp, peeled and deveined

## Directions

In a large saucepan, melt butter over low heat. Stir in flour until smooth. Stir in onions, garlic, and ham; cook and stir until onion is soft. Stir in tomatoes, and cook for 5 minutes. Mix in oregano or basil, rice, and broth. Cover, and simmer until just a little liquid remains.

Add shrimp, and stir to evenly distribute. Cook for 8 minutes, or until rice is cooked and shrimp turns pink.

# Jamie's Black Beans and Rice

## Ingredients

1 cup uncooked white rice  
2 tablespoons vegetable oil  
1 (10 ounce) package frozen green bell peppers and onions  
1 (15 ounce) can black beans, undrained  
1 (10 ounce) can enchilada sauce

## Directions

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Meanwhile, heat oil in a large skillet over medium heat. Saute peppers and onions until tender. Stir in beans and enchilada sauce; simmer 15 minutes. Serve over cooked rice.

# Jammin' Beef Stew

## Ingredients

Crisco® Original No-Stick Cooking Spray  
2 pounds beef stew meat, cut into 1-inch pieces  
1/4 cup Pillsbury BEST® All Purpose Flour  
1 1/2 teaspoons salt  
1/4 teaspoon ground black pepper  
1 cup chopped yellow onions  
3 carrots, cleaned and sliced on a diagonal  
2 bay leaves (optional)  
1 tablespoon Worcestershire sauce  
1 (14.5 ounce) can diced tomatoes  
1/2 cup Smucker's® Concord Grape Jam or Reduced Sugar Concord Grape Jam (optional)  
1 (14.5 ounce) can beef broth or water  
6 new potatoes, quartered  
2 tablespoons chopped fresh parsley

## Directions

**STOVE TOP METHOD:** Spray a 4-1/2 quart Dutch oven with no-stick spray.

Place meat in pot. Combine flour, salt and pepper. Toss with meat to coat evenly. Add onions, carrots, bay leaves, Worcestershire sauce, tomatoes, grape jam, broth or water. Mix to combine ingredients.

Bring to a boil, then reduce to a simmer. Cover and simmer 1 hour, stirring occasionally. Add potatoes, simmering 30 minutes more or until meat and potatoes are fork-tender. Remove bay leaves. Add chopped parsley, stirring to combine gravy. Season to taste with salt and pepper.

**SLOW COOKER METHOD:** Spray slow cooker with no-stick spray.

Place meat in cooker. Combine flour, salt and pepper. Toss with meat to coat evenly. Add onions, carrots, bay leaves, Worcestershire sauce, tomatoes, grape jam, broth or water and potatoes. Mix to combine ingredients.

Cover and cook on LOW 8 to 10 hours (or on HIGH 5 to 6 hours) or until meat is fork-tender. Remove bay leaves. Add chopped parsley, stirring to combine gravy. Season to taste with salt and pepper.



# Make Ahead Jam Thumbs

## Ingredients

2 cups Make Ahead Cookie Mix  
1/2 cup white sugar  
2 tablespoons butter  
1 teaspoon vanilla extract  
1 egg  
1/2 cup chopped walnuts  
1 cup any flavor fruit jam  
1 egg white

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine Make Ahead Cookie Mix with white sugar, butter, vanilla, and egg.

Shape dough into balls. Dip into an egg white. Roll dough in chopped nuts. Press deep hole into center of each ball. Fill hole with 1/4 teaspoon jam. Bake 11-16 minutes.

# Jamaica Coffee

## Ingredients

3/4 fluid ounce dark rum  
3/4 fluid ounce coffee flavored  
liqueur  
1 cup brewed coffee  
2 tablespoons whipped cream  
1 chocolate covered coffee bean

## Directions

Pour rum and coffee liqueur into a decorative coffee glass. Fill glass with hot coffee. Top with a dollop of whipped cream and garnish with a coffee bean.

# Jamaican Plantain Tarts

## Ingredients

### Pastry:

2 cups all-purpose flour  
1 teaspoon salt  
1/4 cup cold butter, cut into 1/2 inch pieces  
3 tablespoons shortening, chilled and diced  
1 egg, beaten  
1 tablespoon ice-cold water

### Filling:

3 very ripe (black) plantains  
1/4 cup white sugar  
1 teaspoon vanilla extract  
1 teaspoon grated nutmeg  
2 drops red food coloring (optional)  
1 egg white, beaten  
white sugar for decoration

## Directions

Prepare the pastry by combining the flour and salt in a bowl. Rub in the butter and shortening until incorporated, and the mixture takes on a sandy appearance. Combine the egg and water, and stir into the flour mixture until a dough forms, then knead for a few turns to bring the dough together. Wrap well, and chill for 3 hours in the refrigerator.

While dough is chilling, peel plantains and cut into thirds. Place into a small saucepan with a little water. Bring to a simmer and steam until tender, 5 to 10 minutes depending on how ripe your plantains are. Once soft, pour out the water, and mash plantains with sugar, vanilla, nutmeg, and red food coloring. Set aside to cool.

Preheat oven to 350 degrees F (175 degrees C).

Roll dough out on a lightly floured surface to 1/4-inch thick. Cut into circles using a 4 or 5-inch round cookie cutter. Spoon a little of the plantain filling into the center of each circle, then fold in half, to form a half-moon shape. Place the tarts on a baking sheet, brush with beaten egg white, and sprinkle with sugar.

Bake in preheated oven for 20 to 25 minutes until golden brown. Allow tarts to cool to room temperature before serving.

# Quick Jambalaya

## Ingredients

1 (16 ounce) package Hillshire Farm® Smoked Sausage  
1 tablespoon butter or margarine  
1 onion, chopped  
1 red bell pepper, seeded, chopped  
1 green bell pepper, seeded, chopped  
2 cloves garlic, minced  
1 (28 ounce) can crushed tomatoes  
1/2 teaspoon hot pepper sauce  
1/2 teaspoon ground black pepper  
1/4 teaspoon crushed red pepper flakes  
salt to taste  
1/2 pound large raw shrimp, peeled, deveined  
6 cups hot cooked long grain white rice

## Directions

Cut sausage into 1/2" slices. Melt butter in a 5 to 6-quart pan over medium-high heat. Add sausage, onion, red bell pepper, green bell pepper and garlic; cook, stirring occasionally, 5 minutes or until vegetables are soft and sausage is lightly browned.

Stir in tomatoes, pepper sauce, black pepper, crushed red pepper flakes and salt to taste. Bring to a boil; add shrimp. Cook 3 minutes or until shrimp are cooked and opaque in center.

Gently stir in hot rice and cook 3-5 minutes or until heated through.

# Jam Cake

## Ingredients

- 1 cup butter
- 2 cups white sugar
- 3 eggs
- 1 teaspoon baking soda
- 3 cups all-purpose flour
- 1 cup buttermilk
- 1 cup blackberry preserves
- 1 cup chopped pecans
- 1 cup shredded coconut
- 1 cup raisins

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 10 inch tube pan and set aside.

Cream together the butter and sugar. Add eggs separately, beating well after each.

Sift together soda and flour; add alternately with buttermilk to creamed mixture. Mix well.

Add jam, pecans, coconut and raisins. Mix well and pour into prepared pan. Bake for one hour or until toothpick inserted in center comes out clean.

# Jamaican Beef Patties

## Ingredients

2 cups all-purpose flour  
1 1/2 teaspoons curry powder  
1 dash salt  
1/4 cup margarine  
1/4 cup shortening  
1/3 cup water

2 tablespoons margarine  
1 pound ground beef  
1 small onion, finely diced  
1 teaspoon curry powder  
1 teaspoon dried thyme  
1 teaspoon salt  
1 teaspoon pepper  
1/2 cup beef broth  
1/2 cup dry bread crumbs  
1 egg, beaten

## Directions

Preheat oven to 400 degrees F (200 degrees C). In a large bowl, combine flour, 1 1/2 teaspoons curry powder, and pinch of salt. Cut in 1/4 cup margarine and shortening until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Shape dough into a log, and cut into 10 equal sections. Roll each section into a six inch circle (approximately 1/8 inch thick). Set aside.

Melt margarine in a skillet over medium heat. Saute onion until soft and translucent. Stir in ground beef. Season with 1 teaspoon curry powder, thyme, 1 teaspoon salt, and pepper. Cook until beef is evenly brown, stirring constantly. Stir in beef broth and bread crumbs. Simmer until liquid is absorbed. Remove from heat.

Spoon equal amounts of filling into each pastry circle. Fold over and press edges together, making a half circle. Use a fork to press edges, and brush the top of each patty with beaten egg.

Bake in preheated oven for 30 minutes, or until golden brown.

# Jammin Good Bars

## Ingredients

3 cups all-purpose flour  
1 cup white sugar  
1 teaspoon baking powder  
1/8 teaspoon salt  
1/2 teaspoon ground cinnamon  
1 cup shortening  
1 egg  
1 (10 ounce) jar raspberry preserves

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the flour, sugar, baking powder, salt and cinnamon. Cut in the shortening until the mixture is coarse and crumbly. Stir in the egg. I use my hands to mix it all together, it just seems easier. Press about half of the mixture into the bottom of the prepared pan. Spread the raspberry preserves over the crust then sprinkle with the remaining crumb mixture.

Bake for about 35 to 40 minutes in the preheated oven, until lightly toasted. Careful not to overcook. Cool in the pan on a wire rack. Then cut into squares, enjoy!

# Damson Plum Cardamom Jam

## Ingredients

5 pounds fresh Damson or Damask plums  
1 cup water  
12 whole cardamom pods  
4 cups white sugar  
1/4 teaspoon butter

## Directions

In a sink full of cool water, rinse and de-stem the plums. Place them in a thick-bottomed pan suitable for slow cooking and deep enough to allow frothing when the plums begin to boil. Add the water and cardamom pods and bring the mixture to a low boil over medium heat. Turn heat to low for a slow simmer and allow the fruit to cook down uncovered for 1 1/2 hours. Allow the plums to cool.

To pit the plums, strain the cooled plums with a colander, pressing the juice out with your hands and collecting it in a large bowl. Pick up the pit-and-fruit slurry in the colander by small handfuls and squeeze the plum pulp and skins gently into the bowl with the syrup, retaining the pits in the palm of your hand and then discarding them.

Put the plums back into the original pot with the sugar and butter. Cook at a very low simmer until the mixture begins to thicken, about 4 hours. To test for adequate development of pectin, drop a spoonful of the jam on a plate and put it in the refrigerator for a few minutes: the mixture should be soft-set and no longer syrupy.

Ladle the hot jam into hot, sterile jars, wipe the rims clean, place sterile lids on, and tighten the screw caps. Allow the jars to cool to room temperature and check to be sure that each jar has sealed.



# Shrimp Jambalaya

## Ingredients

1 pound boneless, skinless chicken thighs, cut into 2-inch pieces  
2 stalks celery, thinly sliced  
1 medium green bell pepper, cut into 1 inch pieces  
1 medium onion, chopped  
2 cloves garlic, minced  
1 (28 ounce) can crushed tomatoes, with liquid  
1 tablespoon white sugar  
1/2 teaspoon salt  
1/2 teaspoon dried Italian seasoning  
1/4 teaspoon cayenne pepper  
1 bay leaf  
1 cup uncooked orzo pasta  
1 pound cooked shrimp, peeled and deveined

## Directions

In a slow cooker, mix chicken, celery, green bell pepper, onion, garlic, tomatoes with liquid, sugar, salt, Italian seasoning, cayenne pepper, and bay leaf. Cover, and cook on Low 7 to 9 hours.

Remove bay leaf from the chicken mixture, and stir in orzo. Increase heat to High. Cook 15 minutes, until orzo is tender.

Stir in shrimp, and cook 2 minutes, until shrimp are heated through.

# Green Tomato Raspberry Jam

## Ingredients

4 cups shredded green tomatoes  
4 cups white sugar  
1 (6 ounce) package raspberry  
flavored gelatin mix

## Directions

Combine tomatoes and sugar in a large saucepan and bring to a boil over medium heat. Stir and cook about 10 minutes. Add the gelatin, reduce heat to low, and simmer for 20 minutes.

Spoon into hot, sterilized jars and seal; or, pour into freezer containers and freeze.

# James' Fire Salad

## Ingredients

1 head red leaf lettuce - rinsed,  
dried and torn  
4 fresh jalapeno peppers, seeded  
and sliced into rings  
3 medium ripe tomatoes, chopped  
1 Anaheim pepper, seeded and  
diced  
1/2 red onion, sliced and  
separated into rings  
1/4 cup chopped fresh cilantro

## Directions

In a large salad bowl, toss lettuce with jalapeno peppers, tomatoes, Anaheim pepper, red onion, and cilantro. Serve.

# Jambalaya Casserole

## Ingredients

3 large onions, chopped  
3 large green peppers, chopped  
3 celery ribs, chopped  
12 garlic cloves, minced  
1 1/2 cups butter  
3 pounds fully cooked smoked sausage, cut into 1/2-inch slices  
9 cups chicken broth  
6 cups uncooked long grain rice  
3 cups chopped fresh tomatoes  
1 1/2 cups chopped green onions  
1/2 cup minced fresh parsley  
3 tablespoons Worcestershire sauce  
3 tablespoons hot pepper sauce  
3 tablespoons browning sauce  
1 tablespoon salt  
1 tablespoon pepper

## Directions

In a large skillet, saute the onions, green peppers, celery and garlic in butter until crisp-tender. Place in a very large bowl; stir in the remaining ingredients.

Transfer to three greased shallow 3-qt. baking dishes. Cover and bake at 375 degrees F for 45-50 minutes or until rice is tender, stirring twice.

# Auntie Doris's Peach Jam

## Ingredients

12 fresh peaches - peeled, pitted and chopped  
4 oranges  
6 cups white sugar

## Directions

Place the peaches into a large bowl. Scrub the oranges then chop into pieces - including the peel. This is easiest done in a food processor so you don't lose as much juice. Transfer to the bowl with the peaches. Stir in sugar, cover, and refrigerate overnight.

The next day, pour the entire contents of the bowl into a large pot. Bring to a simmer over low heat and cook for 2 to 3 hours, stirring occasionally. Make sure the heat is low enough, or the jam will burn and stick to the bottom of the pot. This does not need to come to a rolling boil.

While the jam simmers, sterilize your jars in boiling water for at least 5 minutes, and keep hot. Prepare new lids according to the manufacturer's instructions. Ladle the jam into the jars, leaving 1/4 inch of headspace. Wipe the rims with a clean damp cloth or paper towel, and seal with lids and rings. Process according to guidelines suggested by your local extension.

# Sharon's Jamaican Fruit Cake

## Ingredients

2 cups butter  
2 cups white sugar  
9 eggs  
1/4 cup white rum (optional)  
1 tablespoon lime juice  
1 teaspoon vanilla extract  
1 tablespoon almond extract  
1 grated zest of one lime  
2 pounds chopped dried mixed fruit  
2 cups red wine  
1 cup dark molasses  
2 1/2 cups all-purpose flour  
3 teaspoons baking powder  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground allspice  
1/2 teaspoon ground cinnamon  
1 pinch salt

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch round cake pans.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in eggs, then add rum, lime juice, vanilla, almond extract, and lime zest. Stir in mixed fruit, wine, and molasses. Sift together flour, baking powder, nutmeg, allspice, cinnamon, and salt. Fold into batter, being careful not to over-mix. Pour into prepared pans.

Bake in preheated oven for 80 to 90 minutes, or until a knife inserted into the center comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

# Jiffy Jambalaya

## Ingredients

1 medium onion, chopped  
1/2 cup chopped green pepper  
2 tablespoons vegetable oil  
1 pound fully cooked kielbasa or Polish sausage, cut into 1/4-inch slices  
1 (28 ounce) can diced tomatoes, undrained  
1/2 cup water  
1 tablespoon sugar  
1 teaspoon paprika  
1/2 teaspoon dried thyme  
1/2 teaspoon dried oregano  
1/4 teaspoon garlic powder  
3 drops hot pepper sauce  
1 1/2 cups uncooked instant rice

## Directions

In a skillet, saute onion and green pepper in oil until tender. Stir in the sausage, tomatoes, water, sugar and seasonings. Bring to a boil; add the rice. Cover and cook for 5 minutes or until the rice is tender.

# Jamaica Cake

## Ingredients

- 2 cups white sugar
- 1 1/2 cups vegetable oil
- 1 1/2 cups chopped pecans
- 3 cups all-purpose flour
- 2 bananas, peeled and diced
- 3 eggs
- 1 (20 ounce) can crushed pineapple with juice
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 1 teaspoon baking soda

## Directions

Mix together sugar, vegetable oil, pecans, flour, and bananas in a 13 x 9 inch pan. Stir in the eggs, pineapple (with juice), vanilla, salt and baking soda. Mix well. Do not mash the bananas.

Bake in a preheated 350 degrees F (175 degrees C) oven for 60 minutes or until cake tests done.



# Agua de Jamaica (Hibiscus Water)

## Ingredients

6 cups water  
2 cups dried hibiscus petals  
1 cinnamon stick  
1 pinch ground cloves  
1 pinch ground nutmeg  
1 pinch ground allspice  
1/2 cup chopped piloncillo  
(Mexican brown sugar cones)  
1 1/2 cups white sugar

## Directions

Place 6 cups of water in a large saucepan; bring to a boil. Stir in the hibiscus petals, cinnamon, cloves, nutmeg, and allspice. Reduce heat to medium-low, and gently simmer until the water has turned a deep red, 30 to 45 minutes.

Stir the chopped piloncillo into the hibiscus water until dissolved, then set aside to cool 15 minutes. After cooling, strain the warm liquid into a 1 gallon pitcher through a wire mesh strainer. Squeeze as much liquid from the petals as you can, then discard the petals. Stir in the white sugar until dissolved, then pour in enough cold water to fill the pitcher. Serve immediately or let stand overnight for best taste.

# Grilled Jamaican Jerked Pork Loin Chops

## Ingredients

1/2 (12 ounce) bottle lager style beer  
3 fluid ounces dark rum  
1/4 cup molasses  
1/4 cup soy sauce  
1/4 cup lime juice  
2 tablespoons minced garlic  
2 tablespoons minced ginger  
1 scotch bonnet chile pepper, minced  
2 teaspoons chopped fresh thyme  
2 teaspoons chopped fresh marjoram  
1 1/2 teaspoons ground allspice  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
2 bay leaves

8 (6 ounce) pork loin chops  
kosher salt and cracked black pepper to taste

## Directions

Pour the beer, rum, molasses, soy sauce, and lime juice into a bowl. Stir in the garlic, ginger, scotch bonnet pepper, thyme, and marjoram. Season with allspice, cinnamon, nutmeg, and bay leaves. Place the pork chops into a zip top bag, and pour in the marinade. Refrigerate overnight.

Prepare an outdoor grill for medium heat. Take the pork chops out of the marinade, place on a plate, and allow to sit at room temperature for 15 to 20 minutes as the grill heats.

Season the chops to taste with kosher salt and cracked black pepper. Grill the chops on both sides until a thermometer inserted into the center registers 150 degrees F. Allow the pork chops to rest for about 5 minutes before serving to allow the juices to redistribute.

# New Orleans Jambalaya

## Ingredients

1 cup soy sauce  
4 tablespoons dried thyme  
1 teaspoon cayenne pepper  
2 tablespoons paprika  
2 onions, chopped  
2 tablespoons ground black pepper  
16 skinless, boneless chicken breast halves  
3/4 pound bacon, cut into small pieces  
8 onions, diced  
4 cloves garlic, minced  
6 tablespoons all-purpose flour  
3 pounds chorizo, sliced into chunks  
3 pounds cooked ham, cut into 1/2 inch pieces  
3 tablespoons dried thyme  
4 teaspoons cayenne pepper  
5 cups chicken stock  
6 (14.5 ounce) cans peeled and diced tomatoes with juice  
4 green bell pepper, chopped  
6 cups uncooked white rice  
10 pounds medium shrimp - peeled and deveined

## Directions

Chicken Marinade: In a large, shallow glass baking dish, mix together soy sauce, 4 tablespoons dried thyme, 1 teaspoon cayenne pepper, 2 tablespoons paprika, 2 chopped onions and 2 tablespoons black pepper. Place the chicken in the marinade. Refrigerate for at least 3 hours.

Saute bacon in a Dutch oven over medium heat until brown. Add the onion and garlic. Continue to cook 5 minutes. Mix in flour and sausage. Cook 5 minutes more; stirring frequently. Add the ham, thyme, cayenne, chicken stock, tomatoes, reserved juice and green peppers and bring to boil. Stir in rice and cover. Cook for 25 minutes. Remove from heat and cool completely and refrigerate.

Two hours before you intend to serve the jambalaya, discard marinade and bake chicken breasts at 500 degrees F (250 degrees C) for 12 minutes, or until the flesh is firm when pressed with finger. Remove from oven. Cool and slice into bite-size pieces.

Reduce oven's temperature to 250 degrees F (120 degrees C). Place covered jambalaya on large baking tray filled with to water. Bake until warm, about 2 hours.

Just before serving the jambalaya, boil 5 quarts of water. Add the shrimp and cook for 3 minutes until they are firm to the touch. Drain well. Toss shrimp and chicken with jambalaya mixture and serve.

# Rayna's Peanut Butter Jammies

## Ingredients

8 slices bread  
1/2 cup peanut butter  
1/4 cup any flavor fruit jam  
1 egg, beaten  
1/2 cup milk  
2 teaspoons white sugar  
1 pinch salt  
2 tablespoons butter

## Directions

Spread four slices of bread with peanut butter and jam. Cover with remaining four slices of bread. Beat together egg, milk, sugar and salt.

In a large skillet or frying pan, melt butter over medium heat.

Dip each sandwich into the egg mixture to coat it well and allow the excess to drip off. Place sandwiches in pan and cook until golden on both sides. Serve warm.

# Cinnamon Plum Jam

## Ingredients

7 cups sugar  
5 cups coarsely ground peeled plums  
1/2 cup water  
1/3 cup lemon juice  
1 (1.75 ounce) package powdered fruit pectin  
1/2 teaspoon ground cinnamon

## Directions

In a large kettle, combine sugars, plums, water and lemon juice. Bring to a full rolling boil, stirring constantly. Stir in pectin; return to a full rolling boil. Boil 1 minute, stirring constantly. Remove from the heat; stir in cinnamon. Skim off foam. Pour hot jam into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 10 minutes in a boiling-water bath.

# Orange Pear Jam

## Ingredients

7 cups sugar  
5 cups chopped peeled fresh pears  
1 cup crushed pineapple, drained  
2 tablespoons lemon juice  
2 (3 ounce) packages orange gelatin

## Directions

In a Dutch oven or large kettle, combine the sugar, pears, pineapple and lemon juice. Bring to a full rolling boil over high heat, stirring constantly. Reduce heat; simmer for 15 minutes, stirring frequently. Remove from the heat; stir in gelatin until dissolved.

Pour into jars or containers; cool to room temperature, about 1 hour. Cover and let stand overnight or until set, but no longer than 24 hours. Refrigerate for up to 3 weeks.

# Jen's Jambalaya

## Ingredients

2 tablespoons margarine or butter  
1/4 cup chopped onion  
1/3 cup chopped celery  
1/4 cup chopped green pepper  
1 (14.5 ounce) can diced tomatoes  
1 1/2 cups chicken broth  
2/3 cup long grain white rice  
1 teaspoon dried basil  
1/4 teaspoon garlic powder  
1/4 teaspoon black pepper  
1/4 teaspoon hot sauce  
1 bay leaf  
2/3 cup diced cooked chicken breast  
2/3 cup cooked crumbled Italian sausage  
2/3 cup peeled cooked shrimp

## Directions

Melt margarine in a large saucepan over medium heat. Stir in onion, celery, and green pepper; cook until softened, about 5 minutes. Pour in diced tomatoes, chicken broth, and rice; season with basil, garlic, pepper, hot sauce, and bay leaf. Bring to a boil over medium-high heat, then turn heat to medium-low, cover, and simmer until the rice is done, about 20 minutes.

Once the rice has cooked, stir in chicken, sausage, and shrimp. Simmer for a few minutes until heated through. Remove bay leaf before serving.

# Jamaican Burgers

## Ingredients

- 2 tablespoons olive oil
- 2 1/4 cups chopped onion
- 3 cloves garlic, minced
- 1 habanero pepper, chopped
- 1 1/2 tablespoons grated fresh ginger root
- 1 teaspoon salt
- 3/4 teaspoon ground allspice
- 3/4 teaspoon ground nutmeg
- 2 1/4 cups cooked black beans, rinsed and drained
- 2 1/4 cups cooked long-grain white rice
- 2 1/2 cups dry bread crumbs
- 6 hamburger buns, split

## Directions

Heat 1 tablespoon of olive oil in a large skillet over medium heat. Add onions and garlic; cook and stir for a few minutes. Mix in the habanero pepper and continue cooking until tender. Remove from the heat and transfer to a bowl. Pour in the beans, rice and bread crumbs. Season with ginger, salt, allspice and nutmeg. Mix thoroughly using your hands. Form into 6 patties.

Heat the remaining oil in a large skillet over medium-high heat (you can use the same one). Fry the patties until golden on each side, about 10 minutes total. Serve on buns with your favorite toppings.



# Spicy Jambalaya

## Ingredients

1 (4.5 ounce) package dry rice and chicken sauce mix with broccoli  
1/2 pound skinless, boneless chicken breast halves - cubed  
1/4 pound bulk Italian sausage  
2 garlic cloves, minced  
2 tablespoons butter or margarine  
1 medium green pepper, chopped  
1 celery rib, thinly sliced  
1 small onion, chopped  
1 medium tomato, chopped  
1/2 teaspoon ground cumin  
1/2 teaspoon dried oregano  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/8 teaspoon hot pepper sauce  
1/4 pound uncooked medium shrimp - peeled, deveined and chopped

## Directions

Prepare rice mix according to package directions. Meanwhile, in a large skillet, cook chicken, sausage and garlic in butter for 5 minutes. Add the green pepper, celery and onion; cook and stir until meat is no longer pink and vegetables are tender.

Stir in tomato and seasonings; heat through. Add the shrimp; cook and stir for 3-4 minutes or until shrimp turn pink. Serve with the prepared rice.

# Plum Jam Cookies

## Ingredients

8 ounces butter  
1 cup packed brown sugar  
1 egg  
1 teaspoon baking soda  
1/4 cup water  
3 cups all-purpose flour  
1 pinch salt  
1 teaspoon baking powder  
1 cup plum preserves

## Directions

Preheat oven to 375 degrees F( 190 degrees C).

In a large bowl, cream together the butter and brown sugar. Beat in the egg and water. Sift together the flour, baking powder, and salt; stir into the butter mixture until well blended.

On a lightly floured surface, roll out the dough to 1/4 inch thickness. Cut with a 2 inch round cookie cutter. Put half of the cookies onto a cookie sheet and spread 1/2 of a teaspoon of plum jam in the center of each one. With a thimble, or small cookie cutter , cut the center out of the remaining cookies. Place these on top of the jam topped cookies to make sandwiches. Press together. Bake cookies for 10 minutes then remove to a rack to cool.

# Easy Rhubarb Jam

## Ingredients

5 cups chopped fresh rhubarb  
4 cups white sugar  
1 (20 ounce) can crushed  
pineapple, drained  
1 (6 ounce) package strawberry  
flavored gelatin

## Directions

In a large saucepan or stock pot, combine the rhubarb, sugar and pineapple. Bring to a boil over medium-high heat. Boil for 10 minutes, stirring frequently. Jars can be sterilized at the same time.

After the rhubarb mixture has boiled for 10 minutes, remove from heat, and stir in strawberry flavored gelatin powder. Transfer to sterile jars, seal with lids, and process for 15 minutes in a boiling water bath. Allow jars to cool in a draft-free area. Refrigerate jars after seal has been broken.

# Jamaican Tortilla Soup

## Ingredients

3 skinless, boneless chicken breast halves  
8 cups water  
8 teaspoons chicken bouillon granules  
1 cup chopped carrot  
1/4 teaspoon ground allspice  
1/2 teaspoon chopped fresh thyme  
1/8 teaspoon ground cinnamon  
1 tablespoon chopped fresh ginger  
1 tablespoon minced garlic  
1 cup chopped tomato  
1 cup coconut milk  
1 teaspoon hot pepper sauce  
1 cup shredded mozzarella cheese  
2 cups crispy tortilla strips  
2 limes, cut into wedges

## Directions

Preheat an outdoor or indoor grill for medium heat. Grill chicken breasts for 6 to 8 minutes per side, or until browned and cooked through. Remove from the grill, and cut into chunks.

In a large pot, combine the chicken, water, bouillon and carrot. Season with allspice, thyme, cinnamon, ginger and garlic. Bring to a boil, then simmer over medium heat for about 10 minutes, or until carrots are tender. Pour in the tomato, coconut milk and hot pepper sauce. Heat through, but do not boil.

Ladle into bowls, and top with shredded mozzarella cheese and tortilla strips. Squeeze juice onto soup from lime wedges.

# Italian Sausage Jambalaya

## Ingredients

1 (19 ounce) package Bob Evans® Italian Sausage, cut into 2-inch pieces  
1/2 cup diced onion  
1/2 cup diced celery  
1 (14.5 ounce) can diced tomatoes  
1 (10 ounce) package frozen cut okra, thawed  
1 cup chicken broth  
1/2 cup uncooked rice  
1/2 teaspoon hot sauce  
1 teaspoon oregano  
1/2 teaspoon thyme

## Directions

In a nonstick skillet over medium heat, cook sausage alone until done. Set aside. In same skillet, saute onion and celery until tender. Add cooked sausage, tomatoes, okra, chicken broth, rice, hot sauce, oregano and thyme. Stir to combine. Bring to a boil. Cover, reduce heat to low and simmer for 15 to 20 minutes or until rice is tender.

# Bubba's Jambalaya

## Ingredients

6 slices bacon, cut into 1 inch pieces  
1 cup chopped celery  
1 green bell pepper, seeded and chopped  
1 onion, chopped  
1/2 pound cubed cooked ham  
1/2 pound cubed cooked chicken  
1/2 pound cubed smoked sausage  
2 (14.5 ounce) cans crushed tomatoes, with liquid  
2 cups beef broth  
2 cups chicken broth  
1 teaspoon dried thyme  
2 teaspoons Cajun seasoning  
2 cups uncooked white rice  
1/2 pound salad shrimp

## Directions

Heat a large pot over medium-high heat. Add bacon, and cook until crisp. Remove bacon pieces with a slotted spoon, and set aside. Add celery, bell pepper, and onion to the bacon drippings, and cook until tender.

Add the ham, chicken and sausage to the pot, and pour in the tomatoes, beef broth and chicken broth. Season with thyme and Cajun seasoning. Bring to a boil, and add the rice. Bring to a boil, then turn the heat to low, cover, and simmer for about 20 minutes, until the rice is tender.

Stir in the shrimp and bacon just before serving, and heat through. If you use uncooked shrimp, let it cook for about 5 minutes before serving.

# Oatmeal Jam Squares

## Ingredients

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1 3/4 cups all-purpose flour
- 2 cups rolled oats
- 3/4 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 cup chopped walnuts
- 3/4 cup fruit preserves, any flavor

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, cream together the butter and brown sugar until smooth. Combine the flour, oats, baking soda and cinnamon; stir into the creamed mixture. Mix in the walnuts. Set aside 2 cups of the mixture. Press remaining mixture evenly into the bottom of the prepared pan. Spread preserves over the base and crumble the reserved oat mixture over the top.

Bake in the preheated oven for 25 to 30 minutes until golden. Cool before cutting into squares.

# Mandarin Blue Cherry Jam

## Ingredients

3 pounds fresh blueberries,  
crushed  
1 1/2 pounds pitted fresh sweet  
cherries, crushed  
1 (11 ounce) can Mandarin orange  
segments, drained and crushed  
1/4 cup lemon juice  
1 (1.75 ounce) package powdered  
fruit pectin  
5 1/2 cups white sugar

## Directions

Combine the blueberries, cherries, oranges, lemon juice, and pectin in a large pot; bring to a rolling boil. Stir in the sugar until it dissolves completely and the mixture returns to a rolling boil; boil 1 minute and remove from heat. Pour into hot, sterilized jars and top with sterilized lids. Secure lids with bands, process for 5 minutes in a boiling water bath. Allow jars to cool slowly, creating a vacuum seal. Allow to sit at room temperature 1 to 2 days to allow jam to set. Refrigerate after opening.



# Runaway Bay Jamaican Chicken

## Ingredients

1 large red onion  
3 cloves garlic  
1 habanero pepper, seeded  
1 tablespoon fresh ginger root  
1/4 cup olive oil  
1/4 cup brown sugar  
3 tablespoons red wine vinegar  
3 tablespoons orange juice concentrate, thawed  
1 teaspoon soy sauce  
2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/2 cup chopped cilantro  
1/2 teaspoon salt and pepper to taste  
6 skinless, boneless chicken breast halves

## Directions

In a food processor, combine onion, garlic, habanero pepper, and ginger. Pulse until ingredients are minced. Blend in olive oil, brown sugar, vinegar, orange juice concentrate, soy sauce, cinnamon, nutmeg, cloves, cilantro, salt, and pepper. In a container, combine marinade with chicken. Cover, and refrigerate overnight.

Preheat an outdoor grill for medium heat and lightly oil grate.

Grill chicken for 10 minutes per side, or until no longer pink and juices run clear.

# Gypsy Jamboree Cake

## Ingredients

1 tablespoon apple cider vinegar  
3/4 cup milk  
1 1/4 cups white sugar  
1/2 cup vegetable shortening  
3 eggs  
1 1/2 cups all-purpose flour  
2 tablespoons unsweetened cocoa powder  
1/2 teaspoon baking powder  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1 teaspoon vanilla extract  
1 teaspoon lemon extract

1/3 cup butter or margarine,  
softened  
1 egg yolk  
1/8 teaspoon salt  
3 1/2 cups confectioners' sugar  
2 tablespoons hot water  
2 tablespoons unsweetened cocoa powder

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour two 8 inch diameter cake pans.

Place the vinegar in a measuring cup, and pour in the milk to equal 3/4 cup. Set aside.

Beat the sugar with the shortening in a mixing bowl. Add the eggs one at a time, and continue beating until batter is smooth.

Combine the flour, cocoa, baking powder, cinnamon, nutmeg, and salt in another mixing bowl, and stir to blend. Stir the flour mixture into the egg mixture, alternating with the milk mixture. Stir in the lemon and vanilla extracts. Pour batter into prepared cake pans, dividing evenly.

Bake in preheated oven until a toothpick or small knife inserted in the center comes out clean, about 30 minutes. Cool 10 minutes. Run a small knife around the inside of the pans before inverting to remove the cakes. Allow cakes to cool completely before frosting.

To make the icing, beat the butter, egg yolk, and salt together in a mixing bowl. Gradually sift in the confectioners' sugar, alternating with the hot water, stirring until smooth. Do not add the cocoa until step 7.

To frost the cake, place one layer on a cake plate. Use about half the icing to cover sides and top of the cake. Stir the cocoa into the remaining icing and blend well. Place the second cake layer on top of the first, and frost with the chocolate icing, meeting the plain icing halfway down the side of the cake.

# Man Pleasin' Jambalaya

## Ingredients

8 skinless, boneless chicken breast halves - diced  
6 cups chicken broth  
3 cups long grain white rice  
1 pound smoked sausage, sliced  
1/4 cup vegetable oil  
1 green bell pepper, seeded and chopped  
1 small onion, finely chopped  
4 carrots, thinly sliced  
2 stalks celery, thinly sliced  
1 (8 ounce) can mushroom pieces, drained  
1/4 teaspoon cayenne pepper, or to taste  
salt and pepper to taste

## Directions

Heat oil in a large soup pot over medium heat. Add onion and cook, stirring frequently until soft. Add the chicken and continue cooking and stirring so that it does not stick. When the chicken is browned, add the carrots, celery, mushrooms, bell pepper and sausage.

Pour in the broth, and bring to a boil. Add the rice, and season with cayenne, salt and pepper. Cover and cook over low heat for 20 minutes, until rice is tender and broth has been absorbed.

# Jama's Fancy Cakes

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
3 cups heavy whipping cream  
1/3 cup confectioners' sugar  
1 (21 ounce) can cherry pie filling

## Directions

Preheat oven according to box directions for cupcakes. Line cupcake pans with cupcake liners. (Be sure to use liners, and not just the pan.)

Mix cake according to package directions. Fill cupcake liners slightly less than half full. (You want the cupcake to bake up close to level with the top of the liner.)

Bake according to package directions. Cool completely.

In chilled medium bowl combine whipping cream and sugar. Beat with an electric mixer on high until stiff peaks form. Refrigerate until ready to use.

After cupcakes are cooled completely, frost with a level layer of whipped cream frosting.

Spoon remaining frosting into pastry bag fitted with a star decorating tip. Pipe around the edges of the cupcakes.

Spoon a small amount of cherry pie filling in the center of each. Refrigerate and enjoy!

# Cran-Raspberry Jam

## Ingredients

2 (10 ounce) packages frozen  
sweetened raspberries, thawed  
4 cups fresh or frozen cranberries  
1 (1.75 ounce) package powdered  
fruit pectin  
5 cups sugar

## Directions

Drain the raspberries, reserving juice; add enough water to juice to measure 1-1/2 cups. Pour into a large kettle. Add raspberries, cranberries and pectin; bring to a full rolling boil, stirring constantly. Stir in sugar; return to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat; skim off any foam. Pour into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 15 minutes in a boiling-water bath.

# Blackberry Jam Cake II

## Ingredients

1 cup white sugar  
2 tablespoons unsweetened cocoa powder  
1/2 cup milk  
1 teaspoon vanilla extract  
2 eggs  
1/2 cup butter  
1 cup dark brown sugar  
1 cup sour milk  
1 teaspoon baking soda  
2 1/2 cups all-purpose flour  
1 1/4 cups blackberry preserves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a saucepan, combine white sugar, cocoa, milk and vanilla. Cook over medium heat until smooth and thickened. Set aside to cool.

In a large bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in the cooked mixture. Combine sour milk and baking soda. Beat in the flour alternately with the sour milk mixture. Stir in blackberry jam. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

# Campbell's Jambalaya

## Ingredients

2 cups SwansonB® Chicken Broth (regular, Natural GoodnessB „ÿ or Certified Organic)  
1 tablespoon Creole seasoning  
1 large green pepper, diced  
1 large onion, diced  
2 large stalks celery, diced  
1 (14.5 ounce) can diced tomatoes  
1 pound kielbasa, diced  
3/4 pound skinless, boneless chicken thigh, cut into cubes  
1 cup (uncooked) regular long-grain white rice  
1/2 pound fresh medium shrimp, shelled and deveined

## Directions

Mix broth, Creole seasoning, pepper, onion, celery, tomatoes, kielbasa, chicken and rice in 3 1/2- to 6-qt. slow cooker.

Cover and cook on LOW for 7 to 8 hr.\*.

Add shrimp. Cover and cook for 40 min. or until done.

# Jambalaya I

## Ingredients

2 cups diced ham  
2 onion, chopped  
2 stalks celery, diced  
1 green bell pepper, chopped  
2 (14.5 ounce) cans stewed tomatoes  
1/4 cup tomato paste  
3 cloves garlic, minced  
1 tablespoon minced fresh parsley  
1/2 teaspoon dried thyme  
2 whole cloves  
2 tablespoons vegetable oil  
1 cup converted long-grain white rice  
1 pound medium shrimp - peeled and deveined

## Directions

In a slow cooker combine and thoroughly mix the ham, onions, celery, bell pepper, tomatoes, tomato paste, garlic, parsley, thyme leaves, cloves, salad oil and rice. Cover and cook on low for 8 to 10 hours.

One hour before serving, turn slow cooker to high. Stir in the uncooked shrimp. Cover and cook until the shrimp are pink and tender.



# Gulab Jamun

## Ingredients

1 cup dry milk powder  
3 tablespoons all-purpose flour  
2 tablespoons ghee (clarified butter), melted  
1/2 teaspoon baking powder  
1/2 cup warm milk  
1 tablespoon chopped almonds (optional)  
1 tablespoon chopped pistachio nuts (optional)  
1 tablespoon golden raisins (optional)  
1 pinch ground cardamom  
1 quart vegetable oil for deep frying

1 1/4 cups white sugar  
7 fluid ounces water  
1 teaspoon rose water  
1 pinch ground cardamom

## Directions

In a large bowl, stir together the milk powder, flour, baking powder, and cardamom. Stir in the almonds, pistachios and golden raisins. Mix in the melted ghee, then pour in the milk, and continue to mix until well blended. Cover and let rest for 20 minutes.

In a large skillet, stir together the sugar, water, rose water and a pinch of cardamom. Bring to a boil, and simmer for just a minute. Set aside.

Fill a large heavy skillet halfway with oil. Heat over medium heat for at least 5 minutes. Knead the dough, and form into about 20 small balls. Reduce the heat of the oil to low, and fry the balls in one or two batches. After about 5 minutes, they will start to float, and expand to twice their original size, but the color will not change much. After the jamun float, increase the heat to medium, and turn them frequently until light golden. Remove from the oil to paper towels using a slotted spoon, and allow to cool. Drain on paper towels and allow to cool slightly.

Place the balls into the skillet with the syrup. Simmer over medium heat for about 5 minutes, squeezing them gently to soak up the syrup. Serve immediately, or chill.

# Jamie's Baked Brie

## Ingredients

- 1 shallot, minced
- 2 cloves garlic, minced
- 1/4 teaspoon white pepper
- 1 tablespoon dry vermouth
- 1 (8 ounce) round Brie cheese
- 3 sheets phyllo dough
- 2 tablespoons melted butter

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir the shallot, garlic, white pepper, and vermouth together in a small bowl; set aside. Cut the rind off the top of the brie cheese, leaving a 1/4-inch lip around the edge. Place the brie cheese onto a baking sheet, and spoon the shallot mixture over top. Fold the phyllo sheets in half to make square pieces. Wrap the brie with the phyllo squares, tucking the edges underneath of the brie cheese. Trim the corners if needed to avoid tucking too much pastry underneath. You want complete enclosure, but without too much overlap. Brush the top with melted butter to make the pastry brown in the oven.

Bake in the preheated oven until the phyllo has turned golden brown and the brie cheese is very soft, about 20 minutes. Serve warm.

# Lingonberry Jam

## Ingredients

2 1/4 pounds fresh lingonberries  
7/8 cup water  
1 cup white sugar

## Directions

Place lingonberries in a large pot with the water and bring to a boil. Boil for 5 to 10 minutes, and skim off any foam from the surface. Stir in sugar, bring to a rapid boil, and continue boiling for a few more minutes.

Ladle jam into sterile jars, leaving 1/4 inch of headspace. Cover with lids, and screw on rings. Process in a hot water bath for 10 minutes to seal. Refrigerate jam once the jar has been opened.

# Cabbage Jambalaya

## Ingredients

1 pound ground beef  
1 pound smoked sausage, cut into  
1/4 inch slices  
1 onion, chopped  
3 stalks celery  
1 clove chopped garlic  
1 medium head cabbage,  
chopped  
1 (14.5 ounce) can stewed  
tomatoes  
14 1/2 fluid ounces water  
1 cup uncooked rice  
garlic salt to taste

## Directions

In a large stock pot over medium high heat, combine ground beef, smoked sausage, onion, celery and garlic. Cook until beef is evenly brown. Stir in cabbage, tomatoes, water and rice. Season with garlic salt. Bring to a boil, then reduce heat to low. Cover and cook for 35 to 40 minutes, or until rice is done.

# Spiced Tomato Jam/Butter

## Ingredients

2 1/4 pounds tomatoes, peeled and chopped  
1 1/2 teaspoons lemon zest  
1/2 teaspoon ground allspice  
1/2 teaspoon ground cinnamon, or more to taste  
1/4 teaspoon ground cloves  
1/4 cup lemon juice  
1 (1.75 ounce) package powdered pectin  
4 1/2 cups white sugar  
6 (1 pint) canning jars with lids and rings

## Directions

Place the tomatoes in a saucepan with a lid and simmer over medium heat, stirring frequently, for 10 minutes. Stir the lemon zest, allspice, cinnamon, cloves, lemon juice, and pectin into the tomatoes. Place the saucepan over high heat. Stirring constantly, bring the tomato mixture to a boil; immediately upon boiling, stir the sugar into the tomato mixture and return to a full rolling boil. Allow to cook at a full boil for 1 minute while stirring. Remove from heat and skim any foam off the surface of the mixture.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the tomato jam into the hot, sterilized jars, filling the jars to within 1/2 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 5 minutes.

Remove the jars from the stockpot and place several inches apart onto a cloth-covered or wood surface; allow to sit until cool or overnight. Check the seal by pressing the top of each lid with a finger (the lid should not move up or down at all).

# Jamaican Barbecue Sauce

## Ingredients

1 bacon strip, halved  
1/2 cup chopped onion  
2 tablespoons chopped green onion  
1 tablespoon chopped jalapeno pepper  
1 cup ketchup  
1/2 cup chicken broth  
1/2 cup molasses  
2 tablespoons cider vinegar  
2 tablespoons lemon juice  
1 tablespoon soy sauce  
1 tablespoon Worcestershire sauce  
1 tablespoon prepared mustard  
1 tablespoon minced fresh thyme  
1 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg

## Directions

In a saucepan, cook bacon over medium heat until crisp. Discard bacon or save for another use. In the drippings, saute the onions and jalapeno until tender. Stir in the remaining ingredients. Bring to a boil. Remove from the heat; cool. Store in the refrigerator.

# Jambalaya Deluxe

## Ingredients

1/4 cup olive oil  
2 cups diced chicken breast meat  
3 cloves garlic, minced  
5 (3.5 ounce) links mild Italian sausage

5 (15 ounce) cans Italian-style stewed tomatoes  
4 (16 ounce) cans diced tomatoes  
1 (16 ounce) can tomato paste  
3 tablespoons dry crab and shrimp boil seasoning

1 pound littleneck clams  
1 pound mussels, cleaned and debearded  
1 pound peeled and deveined medium shrimp (30-40 per pound)  
1 pound bay scallops

2 (16 ounce) packages angel hair pasta

## Directions

Heat the olive oil in a large pot over medium-high heat. Stir in the chicken and garlic, followed by the sausage links. Cook, stirring occasionally, until the sausage is firm enough to slice, about 10 minutes. Slice the sausages into 1/2 inch thick pieces, and return to the pot.

Puree the stewed tomatoes, diced tomatoes, and tomato paste in batches using a blender. Stir the tomato mixture into the pot along with the shrimp boil. Bring to a simmer and cook for 15 minutes. Stir in the clams, mussels, shrimp, and scallops, then simmer 30 minutes longer. Remove from the heat, and allow to stand for 15 minutes.

While the jambalaya is cooling, bring a large pot of lightly-salted water to a rolling boil; stir in the angel hair pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink. Serve the jambalaya over the cooked pasta.

# Gooseberry Jam

## Ingredients

2 quarts fresh gooseberries  
6 cups white sugar  
1/2 (6 fluid ounce) container liquid pectin

## Directions

Remove blossom and stem ends from gooseberries. Force berries through food mill. Measure 4 cups of the berry mash into a large pot. Stir in the sugar. Bring to a full rolling boil over high heat, and boil hard for 1 minute, stirring constantly. Remove from heat, and stir in pectin at once. Skim off any foam with a large metal spoon.

Sterilize jars and lids in boiling water for at least 10 minutes. Take turns with skimming foam, and stirring the berry mixture for 5 minutes to let it cool slightly. Ladle into hot sterile jars, leaving 1/4 inch headspace.

Process in a boiling water bath for 10 minutes.



# Jam Cake

## Ingredients

2 cups all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
2/3 cup chopped pecans  
(optional)  
1/2 cup raisins (optional)  
1/2 cup shortening  
1 cup white sugar  
3 eggs  
1 cup blackberry preserves  
3/4 cup buttermilk  
1/4 cup butter  
8 ounces cream cheese  
1 pound confectioners' sugar  
1/2 teaspoon vanilla extract

## Directions

Grease and flour two 8 or 9 inch round pans. Preheat oven to 350 degrees F (175 degrees C).

Mix flour with soda, salt, cinnamon, and cloves. Add nuts and raisins to dry ingredients if using.

In a separate bowl, cream shortening and sugar. Add eggs one at a time, beating continuously. Add jam. Add flour mixture alternately with milk. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Cool, and frost with Cream Cheese Frosting.

To make Cream Cheese Frosting: mix together until creamy 1/4 cup butter, cream cheese, confectioners' sugar, and vanilla.

# Rhubarb Jam

## Ingredients

2 1/2 pounds fresh rhubarb,  
chopped  
2 cups white sugar  
2 teaspoons grated orange zest  
1/3 cup orange juice  
1/2 cup water

## Directions

In a saucepan, combine the rhubarb, sugar, orange zest, orange juice and water. Bring to a boil, then cook over medium-low heat for 45 minutes, stirring occasionally, or until thick. It will thicken more as it cools. Ladle into hot sterile jars, and seal with lids and rings. Store in the refrigerator.

# Blackberry Jam Cake I

## Ingredients

1/4 cup butter  
1 cup white sugar  
2 egg yolks  
1 teaspoon baking soda  
1 cup buttermilk  
2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 teaspoon unsweetened cocoa powder  
1 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
1 cup blackberry preserves  
1 cup sifted confectioners' sugar  
2 tablespoons milk  
1 tablespoon butter, softened  
1/2 teaspoon vanilla extract

## Directions

Combine flour, baking powder, salt, cocoa, cinnamon, and allspice.

Dissolve soda in buttermilk, stirring well.

Cream butter or margarine and sugar, beating well. Add egg yolks, beating mixture well. Mix flour mixture into the creamed mixture alternately with the buttermilk mixture, beginning and ending with flour mixture. Fold in blackberry jam. Pour batter into a greased and floured 10 inch bundt pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until cake tests done. Cool in pan for 15 minutes. Remove from pan, and cool complete.

Combine confectioners' sugar, milk, butter or margarine, and vanilla. Beat until mixture is smooth. Spoon over cooled cake

# Jamaican Me Crazy Chili

## Ingredients

1 1/2 pounds ground round  
1 teaspoon olive oil  
1 1/2 cups chopped onion  
2 cloves garlic, crushed  
2 1/2 cups chopped yellow bell pepper  
1 tablespoon ground cumin  
1 tablespoon hot paprika  
1 tablespoon chile powder  
2 teaspoons white sugar  
1/2 teaspoon salt  
1/4 teaspoon ground cloves  
2 (14.5 ounce) cans stewed tomatoes  
1 (15 ounce) can kidney beans, drained  
1 (15 ounce) can black beans, drained  
1 (15 ounce) can cannellini beans  
1 (6 ounce) can tomato paste  
2 tablespoons balsamic vinegar  
1/3 cup chopped fresh cilantro

## Directions

Place ground round in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Coat a large Dutch oven with cooking spray, and place over medium-high heat. When pan is hot, cook the onion and garlic in olive oil until the onion is tender. Add the yellow pepper, and cook until tender. Season with cumin, paprika, chile powder, sugar, salt, and cloves. Stir in the stewed tomatoes, kidney beans, black beans, and cannellini beans. Pour in water to cover. Bring to a boil, then stir in the meat and tomato paste. Bring to a boil, and simmer for 30 minutes.

Remove from heat, stir in the vinegar and serve hot topped with fresh cilantro.

# Chicken Jambalaya II

## Ingredients

1 tablespoon canola oil  
3 onions, diced  
3 green bell peppers, diced  
1/2 cup water, divided  
4 skinless, boneless chicken breast halves - cubed  
2 (14.5 ounce) cans whole peeled tomatoes, chopped, juice reserved  
garlic powder to taste  
onion powder to taste  
chili powder to taste  
2 cups uncooked instant rice

## Directions

Heat oil in a large skillet over medium heat. Saute onions and peppers for 5 minutes.

Pour in 1/4 cup of water and add chicken. Cook 15 minutes, or until chicken is cooked.

To the chicken add the tomatoes, with juice, remaining water, garlic powder, onion powder and chili powder. Simmer 5 minutes.

Stir in rice, cover and remove from heat. Let stand 5 minutes. Mix well and serve.

# Mock Strawberry Jam

## Ingredients

5 cups peeled and shredded zucchini  
5 cups white sugar  
3 tablespoons lemon juice  
2 (3 ounce) packages strawberry flavored gelatin

## Directions

Stir the zucchini and sugar together in a large pot over medium heat until the sugar has dissolved and the mixture begins to boil, about 10 minutes. Stir in the lemon juice and gelatin, and continue simmering 5 minutes more, stirring constantly.

Ladle the hot jam into 6 hot, sterilized half-pint canning jars leaving 1/4 inch headspace. Wipe the rim and jar threads with a clean, damp cloth. Center lid on jar and screw the ring down firmly. Place into a boiling water canner covered by 2 inches of boiling water. Process for 10 minutes. Remove from the canner, and allow to cool to room temperature, and refrigerate any jars that do not seal.

# Jamaican Beans and Rice Dish

## Ingredients

1 1/4 cups dry kidney beans  
1 cup coconut milk  
1 sprig fresh thyme  
1 teaspoon minced garlic  
1/8 cup chopped green onions  
1 hot red chile pepper, sliced  
2 1/4 cups uncooked brown rice

## Directions

Combine beans and coconut milk in a large saucepan; cook for 2 hours on low heat.

Stir in thyme, garlic, onions and 3 slices chile pepper; simmer for 7 minutes. Stir in rice and bring to a boil. Reduce heat, cover and simmer for 25 minutes, or until all liquid is absorbed and rice is tender.

# Sugar Free Strawberry Jiffy Jam

## Ingredients

2 cups strawberries  
1 cup cold water  
1 (3 ounce) package strawberry  
flavored gelatin, sugar free

## Directions

In a large saucepan crush strawberries. Add water and gelatin, mixing well.

Over medium heat bring mixture to boiling, stirring constantly. Reduce heat to low and simmer for 2 minutes.

Pour into jars, allow to cool and then cover. Can be stored in refrigerator for 1 week, or frozen for several weeks.



# Jamaican Fried Dumplings

## Ingredients

4 cups all-purpose flour  
2 teaspoons baking powder  
1 1/2 teaspoons salt  
1/2 cup butter  
1/2 cup cold water  
1 cup vegetable oil for frying

## Directions

In a large bowl, stir together the flour, baking powder and salt. Rub in the butter until it is in pieces no larger than peas. Mix in water 1 tablespoon at a time just until the mixture is wet enough to form into a ball. The dough should be a firm consistency. Knead briefly.

Heat the oil in a large heavy skillet over medium heat until hot. Break off pieces of the dough and shape into a patty - kind of like a flat biscuit. Place just enough of the dumplings in the pan so they are not crowded. Fry on each side until golden brown, about 3 minutes per side. Remove from the pan and drain on paper towels before serving.

# Strawberry Jam

## Ingredients

2 pounds fresh strawberries,  
hulled  
4 cups white sugar  
1/4 cup lemon juice

## Directions

In a wide bowl, crush strawberries in batches until you have 4 cups of mashed berry. In a heavy bottomed saucepan, mix together the strawberries, sugar, and lemon juice. Stir over low heat until the sugar is dissolved. Increase heat to high, and bring the mixture to a full rolling boil. Boil, stirring often, until the mixture reaches 220 degrees F (105 degrees C). Transfer to hot sterile jars, leaving 1/4 to 1/2 inch headspace, and seal. Process in a water bath. If the jam is going to be eaten right away, don't bother with processing, and just refrigerate.

# Jam Kolaches

## Ingredients

1/2 cup butter, softened  
3 ounces cream cheese, softened  
1 1/4 cups all-purpose flour  
1/4 cup strawberry jam  
1/4 cup sifted confectioners'  
sugar

## Directions

Beat butter or margarine and cream cheese in mixer bowl until light and fluffy. Add flour gradually, beating well after each addition.

Roll dough to 1/8 inch thickness on lightly floured surface. Cut into 2-inch circles. Spoon 1/4 teaspoon jam into center of each circle. Fold opposite edges together, slightly overlapping edges.

Place 2 inches apart on greased cookie sheet. Bake at 375 degrees F (190 degrees C) for 15 minutes. Remove to wire rack to cool. Sprinkle with confectioners' sugar.

# Cranana Jam

## Ingredients

3 cups cranberries  
1 1/2 cups water  
2 cups mashed bananas  
7 cups white sugar  
1/2 (6 fluid ounce) container liquid pectin  
1 teaspoon lemon juice

## Directions

In a large saucepan over medium heat combine cranberries and water; simmer for 10 minutes. Stir in mashed banana and sugar. Increase heat to medium-high; boil 1 minute. Stir in pectin and lemon juice.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 10 minutes.

# Monkey Banana Jam

## Ingredients

3 cups white sugar  
1 cup water  
6 tablespoons fresh lemon juice  
3 1/2 cups mashed banana  
1 tablespoon whole cloves  
6 half pint canning jars with lids  
and rings

## Directions

Combine the sugar and water in a saucepan; bring to a boil, and boil for 10 minutes. Stir in the lemon juice, mashed banana, and cloves. Reduce heat to low; simmer, stirring frequently, until the mixture thickens, about 45 minutes. Strain to remove cloves.

Divide the jam between the jars, screw on lids, and refrigerate.

# Peanut Butter-n-Jam Cheesecake

## Ingredients

### Crust:

Crisco® Original No-Stick  
Cooking Spray  
1 cup graham cracker crumbs  
3 tablespoons sugar  
3 tablespoons butter or margarine,  
melted

### Cheesecake:

2 (8 ounce) packages cream  
cheese, softened  
1 cup sugar  
1/2 cup Jif® Creamy Peanut  
Butter  
3 tablespoons Pillsbury BEST® All  
Purpose Flour  
4 large eggs  
1/2 cup milk

### Glaze:

1/2 cup Smucker's® Seedless  
Strawberry Jam, or any other  
favorite SMUCKER'S Jam or Jelly

## Directions

Preheat oven to 325 degrees F. Spray a 9-inch springform pan with no-stick cooking spray.

In a bowl, combine the graham cracker crumbs, sugar and melted butter. Press the mixture evenly in the bottom of prepared springform pan.

Bake crust at 325 degrees F for 10 minutes.

Set aside to cool, after baking and turn the oven temperature up to 350 degrees F.

In a large bowl, beat the cream cheese for a minute or until it is soft. Gradually beat the sugar, peanut butter and flour into the cream cheese. Beat until the mixture is completely blended and smooth. Gently beat in the eggs, just until they are blended. Gently blend the milk into the mixture. Pour the mixture into the baked crust.

Bake at 350 degrees F for 45 to 50 minutes.

Cool the finished cheesecake.

Loosen the sides of the cheesecake and gently unspring and remove the pan's rim.

Heat the jelly in a saucepan over medium heat, just until its melted. Spoon the jelly over the cake. Refrigerate.

# Jambalaya with Fresh Fruit

## Ingredients

3 tablespoons all-purpose flour  
2 tablespoons olive oil  
1 (12 ounce) package chicken  
apple sausage

2 tablespoons olive oil  
3/4 cup chopped onion  
3/4 cup chopped green bell  
pepper  
1 tablespoon minced garlic  
2 bay leaves  
1 1/2 cups long grain rice  
1 1/2 teaspoons dried thyme  
1/2 teaspoon salt  
3/4 teaspoon chili powder  
1/2 teaspoon white pepper  
1/2 teaspoon black pepper  
1/2 teaspoon red pepper flakes  
1/3 cup white wine  
3/4 cup canned crushed tomatoes  
1 1/2 cups chicken broth  
3/4 pound peeled and deveined  
medium shrimp  
1/2 cup diced fresh pineapple  
1/2 cup diced mango  
1/2 cup diced apple

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 2 quart casserole dish with lid.

Place the flour in a shallow dish. Dip the sausages into the flour to coat evenly.

Heat 2 tablespoons of olive oil in a large skillet over medium heat. Cook the sausages, turning to brown all sides, about 2 minutes per side. Transfer to a plate and set aside.

Using the same skillet, heat 2 tablespoons of olive oil over medium heat. Stir in the onion, green pepper, garlic, and bay leaves; stir and cook until tender, about 2 minutes. Combine the rice with the pepper mixture; stir and cook until the rice turns opaque, about 3 minutes. Stir in the thyme, salt, chili powder, white and black peppers, red pepper flakes, wine, tomatoes, and chicken broth. Add the sausages; increase heat to high and bring the mixture to a boil. Transfer the rice mixture to the large pot and cover.

Bake in preheated oven for 20 to 25 minutes.

Remove pot from the oven. Stir in the shrimp, pineapple, mango, and apple; blending thoroughly with the rice mixture. Cover and bake until shrimp is cooked, 10 to 15 minutes.

# Jam Thumbprints

## Ingredients

2/3 cup butter  
1/3 cup white sugar  
2 egg yolks  
1 teaspoon vanilla extract  
1/2 teaspoon salt  
1 1/2 cups all-purpose flour  
2 egg whites, lightly beaten  
3/4 cup finely chopped walnuts  
1/3 cup strawberry preserves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets, or line with parchment paper.

In a large bowl, cream together butter and sugar until light and fluffy. Beat in egg yolks, vanilla, and salt. Gradually mix in flour.

Shape dough into 3/4 inch balls. Dip in lightly beaten egg whites, then roll in finely chopped walnuts. Place 1 inch apart on prepared cookie sheets. Press down center of each with thumb.

Bake for 15 to 17 minutes, or until golden brown. Cool on baking sheet for 5 minutes, then remove to a wire rack to cool completely. Just before serving, fill centers of cookies with strawberry preserves.



# Strawberry-Rhubarb Jam

## Ingredients

4 1/4 cups diced rhubarb  
4 1/4 cups sliced fresh strawberries  
2 tablespoons lemon juice  
2 (1.75 ounce) packages powdered fruit pectin  
1/2 teaspoon butter (optional)  
10 cups white sugar  
12 half-pint canning jars with lids and rings

## Directions

Place rhubarb, strawberries, lemon juice, fruit pectin, and butter into a large kettle over medium heat. (Butter is optional but helps keep jam from getting too foamy). Stir the fruit mixture to help the juice start to form, and add sugar, about 1 cup at a time, stirring constantly until sugar is dissolved and the juice is starting to simmer. Turn up heat to medium-high, bring the mixture to a full rolling boil, and cook and stir for 1 minute. Skim off any foam that forms.

Sterilize the jars and lids in boiling water for at least 5 minutes. With a jelly funnel and a soup ladle, pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 5 minutes.

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart, until cool. To help the jam set, don't move or touch the jars until cooled. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.

# Texas Jambalaya

## Ingredients

2 tablespoons olive oil  
1 cup diced onion  
1/2 cup diced green bell pepper  
1/2 cup diced celery  
1 1/2 teaspoons chopped garlic  
1 cup converted long-grain white rice  
4 ounces smoked sausage, cut into slices  
4 ounces cooked ham, cut into bite-size pieces  
2 (10 ounce) cans diced tomatoes with green chile peppers  
1 cup chicken broth  
1/4 teaspoon dried thyme  
1 bay leaf  
2 (15 ounce) cans ranch-style beans, undrained

## Directions

Heat oil in a large saucepan over medium heat. Saute onion, green pepper and celery, until onions are soft and translucent. Stir in garlic, and cook another minute. Add rice, sausage and ham. Cook 2 to 3 minutes, to coat the rice with oil, stirring frequently. Pour in tomatoes with green chiles and chicken broth. Season with thyme and bay leaf. Bring to a boil, then reduce heat. Cover, and simmer 20 to 25 minutes, or until liquid is absorbed. Stir in the beans, mix well and heat through.

# We Be Jammin' Jamaican Banana Bread

## Ingredients

2 tablespoons unsalted butter, softened  
2 tablespoons cream cheese  
1 cup white sugar  
1 egg  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/8 teaspoon salt  
1 cup mashed overripe bananas  
1/2 cup milk  
2 tablespoons dark rum, or rum flavoring  
1/2 teaspoon lime zest  
2 teaspoons lime juice  
1 teaspoon vanilla extract  
1/4 cup chopped toasted pecans  
1/4 cup flaked coconut

## Topping

1/4 cup brown sugar  
2 teaspoons unsalted butter  
2 teaspoons lime juice  
2 teaspoons dark rum, or rum flavoring  
2 tablespoons chopped toasted pecans  
2 tablespoons flaked coconut

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease two 8x4 inch loaf pans.

Beat together 2 tablespoons of softened butter and cream cheese in a large bowl until fluffy. Slowly beat in sugar until well incorporated. Add the egg and mix well. Sift together the flour, baking powder, baking soda, and salt in a separate bowl. In a different bowl, mix together the bananas, milk, 2 tablespoons rum, lime zest, lime juice, and vanilla extract; stir well. Pour 1/3 of the flour mixture into the butter and mix well. Mix in 1/2 of the mashed bananas. Continue with another 1/3 of the flour, followed by the remaining banana mixture, and finally the remaining flour. Fold in 1/4 cup pecans and 1/4 cup coconut flakes.

Pour the mixture into the loaf pans, and bake in the preheated oven until a toothpick inserted into the center comes out clean, about one hour. When finished, cool for 10 minutes in the pan, remove, and finish cooling on a wire rack.

After you take the banana bread out of the oven, prepare the topping by stirring together the brown sugar, remaining butter, lime juice, and 2 teaspoons of rum in a small saucepan over medium-high heat. Bring to a simmer stirring constantly; cook until the sugar has dissolved and the mixture is smooth, about one minute. Remove from heat, and stir in 2 tablespoons pecans, and 2 tablespoons coconut. Spoon this topping over the loaves while they are still warm. The topping will harden slightly when the loaf cools.

# Shortbread Jamwiches

## Ingredients

2 1/2 cups PILLSBURY BEST® All Purpose or Unbleached Flour  
1 cup unsalted butter, at room temperature, cut into tablespoon-sized pieces  
1/2 cup granulated sugar  
1 teaspoon vanilla extract  
1 cup SMUCKER'S® Seedless Red Raspberry Jam, or your favorite flavor

## Directions

Preheat oven to 325 degrees F.

Sift flour; set aside.

Beat butter with electric mixer on medium-high speed until creamy, about 5 minutes. Gradually add sugar and continue beating on high speed until very light and fluffy; the mixture should be almost white in color. Beat in vanilla.

Beat in flour mixture in three additions, mixing until dough has come together, scraping down bowl once or twice.

Roll out on floured surface to 1/8-inch thickness. Cut out cookies using 1 1/4-inch fluted-edge round cookie cutter (or cookie cutter of your choice). Transfer to prepared cookie sheet spacing cookies 1-inch apart and refrigerate for 1 hour or overnight, if desired.

Bake about 10 to 12 minutes or until the edges are just turning very light golden brown, but the tops of the cookies should remain as white as possible. Slide parchment onto cooling racks to cool cookies completely. (Cookies may be stored at room temperature in an airtight container for up to 2 weeks).

Spread a bit of jam or jelly (about 1/4 teaspoon) on the bottom of a cookie and sandwich with another cookie.

# Oven Baked Jambalaya

## Ingredients

1/2 cup butter  
1 large onion, diced  
1 large green bell pepper,  
chopped  
4 stalks celery, chopped  
4 cloves garlic, minced  
1 (6 ounce) can tomato paste  
3 bay leaves  
3 tablespoons Creole Seasoning  
Blend  
4 teaspoons Worcestershire sauce  
2 (28 ounce) cans whole peeled  
tomatoes  
7 cups chicken stock  
3 cups chopped cooked ham  
3 cups cooked andouille sausage,  
sliced  
3 cups cooked chicken, cut into  
bite-sized pieces  
3 cups frozen cooked shrimp  
4 cups uncooked long-grain white  
rice

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in large stock pot. Saute onion, green pepper, celery and garlic until tender, being careful not to burn the garlic. Add tomato paste and cook to brown slightly, stirring constantly. Stir in bay leaves, Creole seasoning blend and Worcestershire sauce. Pour into a large roasting pan. Squeeze tomatoes to break up into pieces, and add to mixture in pan. Stir in juice from tomatoes, chicken stock, ham, sausage, chicken, shrimp and rice. Mix well. Cover tightly with aluminum foil.

Bake in preheated oven for 1 1/2 hours, stirring once halfway through baking time. Remove bay leaves before serving.

# Jamaican Curry Powder

## Ingredients

1/4 cup whole coriander seeds  
2 tablespoons whole cumin seeds  
2 tablespoons whole mustard seeds  
2 tablespoons whole anise seeds  
1 tablespoon whole fenugreek seeds  
1 tablespoon whole allspice berries  
5 tablespoons ground turmeric

## Directions

Combine the coriander seeds, cumin seeds, mustard seeds, anise seeds, fenugreek seeds, and allspice berries in a skillet. Toast over medium heat until the color of the spices slightly darkens, and the spices are very fragrant, about 10 minutes. Remove the spices from the skillet, and allow to cool to room temperature. Grind the spices with the turmeric in a spice grinder. Store in an airtight container at room temperature.

# Elegant Southern Jam Cake

## Ingredients

1 (18.25 ounce) package white cake mix  
1 (3.4 ounce) package instant vanilla pudding mix  
1 cup water  
1/4 cup vegetable oil  
4 eggs  
  
1/2 cup white sugar  
2 tablespoons water  
2 egg whites  
1 1/2 cups marshmallow creme  
1 cup seedless fruit preserves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, combine cake mix, pudding mix, 1 cup of water, oil and eggs. Beat for 2 minutes on high speed. Pour batter into greased and floured pans.

Bake for 25 to 35 minutes, or until toothpick inserted in center comes out clean. Cool 15 minutes in pans. Remove from pans and cool completely on wire racks.

Meanwhile, in a small heavy saucepan, combine sugar, 2 tablespoons of water and egg whites. Cook over low heat, beating continuously with electric hand mixer at high speed, until soft peaks form. Remove from heat. Add marshmallow creme and beat until stiff peaks form.

To assemble cake, split each layer in half horizontally to form 4 layers. Place 1 layer on serving plate. Spread with 1/3 cup of the preserves. Top with second cake layer and spread with 1/3 cup preserves, do third layer the same way. Top with fourth layer (DO NOT spread preserves on top of fourth layer).

Frost sides and top with frosting. Swirl small dollops of preserves in frosting. Store in refrigerator.

# Jambalaya II

## Ingredients

1 (2 to 3 pound) whole chicken, cut into pieces  
1 pound smoked sausage, sliced  
3 green bell peppers, diced  
2 onions, diced  
5 cloves garlic, minced  
2 (14.5 ounce) cans peeled and diced tomatoes  
1 tablespoon chili powder  
1/2 teaspoon hot pepper sauce  
1/2 teaspoon ground cayenne pepper  
1 teaspoon Worcestershire sauce  
5 bay leaves  
1 (6 ounce) can tomato paste  
1 cup uncooked white rice

## Directions

Place chicken and sausage in a large pot and cover with water. Bring to a boil, then reduce heat and simmer until chicken is opaque and falls from the bone, 45 minutes. (I usually do this the night before and refrigerate to skim the fat.) Remove chicken and sausage, reserving broth. Shred chicken.

In a large pot over medium heat, cook bell pepper, onion and garlic until onion is translucent, adding reserved chicken broth if necessary. Stir in tomatoes, chili powder, pepper sauce, cayenne, Worcestershire and bay leaves; reduce heat and simmer 15 minutes.

Stir the shredded chicken, sausage and tomato paste into the spiced vegetables. Continue to simmer until flavor is as spicy as you like, adding reserved liquid as needed to thin.

Stir in 1 cup reserved liquid with the rice. Simmer 20 minutes, until rice is tender. Serve or continue to simmer, as desired.



# Jamie's Minestrone

## Ingredients

3 tablespoons olive oil  
3 cloves garlic, chopped  
2 onions, chopped  
2 cups chopped celery  
5 carrots, sliced  
2 cups chicken broth  
2 cups water  
4 cups tomato sauce  
1/2 cup red wine (optional)  
1 cup canned kidney beans,  
drained  
1 (15 ounce) can green beans  
2 cups baby spinach, rinsed  
3 zucchinis, quartered and sliced  
1 tablespoon chopped fresh  
oregano  
2 tablespoons chopped fresh basil  
salt and pepper to taste  
1/2 cup seashell pasta  
2 tablespoons grated Parmesan  
cheese for topping  
1 tablespoon olive oil

## Directions

In a large stock pot, over medium-low heat, heat olive oil and saute garlic for 2 to 3 minutes. Add onion and saute for 4 to 5 minutes. Add celery and carrots, saute for 1 to 2 minutes.

Add chicken broth, water and tomato sauce, bring to boil, stirring frequently. If desired add red wine at this point. Reduce heat to low and add kidney beans, green beans, spinach leaves, zucchini, oregano, basil, salt and pepper. Simmer for 30 to 40 minutes, the longer the better.

Fill a medium saucepan with water and bring to a boil. Add macaroni and cook until tender. Drain water and set aside.

Once pasta is cooked and soup is heated through place 2 tablespoons cooked pasta into individual serving bowls. Ladle soup on top of pasta and sprinkle Parmesan cheese on top. Spray with olive oil and serve.

# Jam-filled Muffins

## Ingredients

1 3/4 cups all-purpose flour  
1/2 cup sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
2 eggs  
2/3 cup milk  
1/3 cup butter or margarine,  
melted  
1 teaspoon grated lemon peel  
1/2 cup raspberry or strawberry  
jam

## Directions

In a large bowl, combine flour, sugar, baking powder and salt. In a small bowl, lightly beat eggs; add milk, butter and lemon peel. Pour into dry ingredients and stir just until moistened. Spoon half of the batter into 12 greased or paper-lined muffin cups. Make a well in the center of each; add jam. Spoon remaining batter over jam. Bake at 400 degrees F for 20-25 minutes or until golden.

# Jambalaya Mix

## Ingredients

3 cups uncooked long grain rice  
3 tablespoons dried minced onion  
3 tablespoons dried parsley flakes  
4 teaspoons beef bouillon granules  
1 tablespoon dried chives  
3 teaspoons dried celery flakes  
1 1/2 teaspoons pepper  
3/4 teaspoon cayenne pepper  
3/4 teaspoon garlic powder  
3/4 teaspoon dried thyme  
ADDITIONAL INGREDIENTS:  
2 cups water  
1/2 cup chopped green pepper  
1 (8 ounce) can tomato sauce  
1 pound fully cooked smoked sausage, cut into 1/4-inch slices  
1 pound uncooked medium shrimp, peeled and deveined

## Directions

In an airtight container, combine the first 10 ingredients. Store in a cool dry place for up to 6 months.

To prepare jambalaya: In a saucepan, bring water and green pepper to a boil. Stir in 1 cup jambalaya mix; return to a boil. Reduce heat; cover and simmer for 18-20 minutes or until rice is tender. In another saucepan, heat tomato sauce and sausage. Cook shrimp in boiling water until pink; drain. Stir into sausage mixture. Serve over rice mixture. Yield: 4-6 servings.

# Jamaican Rice

## Ingredients

1 tablespoon vegetable oil  
1/2 large onion, sliced  
1/2 red apple, cored and sliced  
1 pinch curry powder  
1 cup water  
2/3 cup brown rice  
1 teaspoon dark molasses or  
treacle  
1 small banana, sliced  
1 tablespoon unsweetened flaked  
coconut

## Directions

Heat the oil in a saucepan over medium heat. Add the onion and red apple; cook and stir until onion is transparent. Season with curry powder, and stir in the water. Add the rice and molasses, cover, and cook over low heat until the rice is tender, and water has been absorbed, about 30 minutes. Mix in the banana, then sprinkle the coconut on top. Heat through for a moment over low heat before serving.

# Jamaican Oxtail with Broad Beans

## Ingredients

- 1 pound beef oxtail, cut into pieces
- 1 large onion, chopped
- 1 green onion, thinly sliced
- 2 cloves garlic, minced
- 1 teaspoon minced fresh ginger root
- 1 scotch bonnet chile pepper, chopped
- 2 tablespoons soy sauce
- 1 sprig fresh thyme, chopped
- 1/2 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons vegetable oil
- 1 1/2 cups water
- 1 cup canned fava beans, drained
- 1 teaspoon whole allspice berries
- 1 tablespoon cornstarch
- 2 tablespoons water

## Directions

Toss the oxtail with the onion, green onion, garlic, ginger, chile pepper, soy sauce, thyme, salt, and pepper. Heat the vegetable oil in a large skillet over medium-high heat. Brown the oxtail in the skillet until browned all over, about 10 minutes. Place into a pressure cooker, and pour in 1 1/2 cup water. Cook at pressure for 25 minutes, then remove from heat, and remove the lid according to manufacturer's directions.

Add the fava beans and allspice berries, and bring to a simmer over medium-high heat. Dissolve the cornstarch in 2 tablespoons water, and stir into the simmering oxtail. Cook and stir a few minutes until the sauce has thickened, and the beans are tender.

# Caramel Apple Jam

## Ingredients

6 cups diced peeled apples (1/8 inch cubes)  
1/2 cup water  
1/2 teaspoon butter  
1 (1.75 ounce) package powdered fruit pectin  
3 cups sugar  
2 cups packed brown sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg

## Directions

In a large kettle, combine the apples, water and butter. Cook and stir over low heat until apples are soft. Stir in pectin and bring to a rolling boil, stirring constantly. Add the sugars, cinnamon and nutmeg and return to a rolling boil. Boil for 1 minute, stirring constantly.

Remove from the heat and skim off any foam. Ladle hot jam into hot sterilized jars, leaving 1/4-in. headspace. Adjust caps. Process for 10 minutes in a boiling-water bath.

# Budget Berry Jam

## Ingredients

4 cups green tomato pulp  
4 cups white sugar  
2 (3 ounce) packages fruit flavored gelatin mix, any flavor

## Directions

In a large saucepan over medium-high heat combine tomato pulp and sugar; bring to a boil. Reduce heat and simmer for 20 minutes, stirring occasionally.

Remove from the heat and stir in the gelatin mix. Stir until the gelatin is completely dissolved. Pour into hot sterilized jars and seal. When jars are cool put them in the freezer.

# Easy Apple Rhubarb Jam

## Ingredients

3 cups diced rhubarb  
3 cups diced peeled apples  
2 cups white sugar  
1/2 cup water  
1 tablespoon ground cinnamon  
1 (2 ounce) package dry pectin

## Directions

In a large saucepan mix together the rhubarb, apples, sugar, water and cinnamon. Bring to a boil, then cook over medium heat for 20 minutes or until the fruit is soft. Stir in the pectin and boil for 5 minutes.

Ladle into sterile jars, wipe rims with a clean cloth or paper towel, and seal with new lids. Process in a bath of simmering water for at least 10 minutes, or as recommended by your local extension if you are at a high altitude. Store unopened jars in a cool dark place. Refrigerate jam after opening.



# O.D.'s Strawberry Jam Cake

## Ingredients

2 cups all-purpose flour  
2 eggs  
3/4 cup white sugar  
1/2 teaspoon salt  
1 1/2 teaspoons baking powder  
1/3 cup vegetable oil  
6 fluid ounces milk  
3 tablespoons strawberry jam

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan.

In a medium bowl, mix the flour, baking powder and salt. Set aside.

In a large bowl, combine oil, eggs, sugar and milk. Beat until blended. Add flour mixture and beat until smooth. Fold in jam. Pour batter into 9x9 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until toothpick inserted into center of cake comes out clean.

# Turkey Jambalaya

## Ingredients

1 1/2 pounds hot turkey sausage  
3 stalks celery, chopped  
1 onion, diced  
1 green bell pepper, diced  
3 cloves garlic, pressed  
1 (14.5 ounce) can Italian-style  
diced tomatoes, undrained  
2 cups low-sodium chicken broth  
1 1/2 cups uncooked long-grain  
white rice  
1 bay leaf  
2 teaspoons Cajun seasoning

## Directions

Grill or fry sausage until almost cooked through. Drain and set aside. When cooled, cut into bite-size pieces.

In a large skillet combine the celery, onion, bell pepper, garlic, tomatoes, broth, rice, bay leaf and seasoning. Mix well and bring to a boil over medium high heat.

Reduce heat to medium low and add sausage. Cover and simmer until rice is tender, about 40 to 45 minutes.

# Speedy Blueberry Refrigerator Jam

## Ingredients

4 cups fresh or frozen blueberries  
2 cups sugar  
1 (3 ounce) package lemon  
flavored gelatin

## Directions

In a large saucepan, combine all three ingredients. Bring to a boil. Cook and stir for 2 minutes. Pour into jars; refrigerate.

# Jammin' Tarheel Chili

## Ingredients

2 1/2 pounds ground beef  
3 tablespoons olive oil  
3 stalks celery, diced  
2 large onions, diced  
2 cloves garlic, minced  
1 (29 ounce) can tomato sauce  
1 (28 ounce) can crushed tomatoes  
1 (6 ounce) can mushrooms, drained  
1 1/2 cups dark beer  
2 (16 ounce) cans chili beans, drained  
1 (15 ounce) can kidney beans, drained  
1 tablespoon ground cumin  
1/4 cup chili powder  
2 teaspoons ground coriander  
2 teaspoons cayenne pepper  
1 dash Worcestershire sauce

## Directions

In a large skillet over medium heat, cook beef until brown. Drain.

In a large pot over medium heat, cook celery, onions and garlic in olive oil until onion is translucent. Stir in beef, tomato sauce, tomatoes, mushrooms, beer, chili beans, kidney beans, cumin, chili powder, coriander, cayenne and Worcestershire. Simmer over low heat 3 hours, until flavors are well blended.

# Jamaican Saltfish Fritters (Stamp and Go)

## Ingredients

6 ounces dried salted cod fish  
1 cup all-purpose flour  
1/2 cup water  
1 large tomato, chopped  
1 teaspoon baking powder  
2 teaspoons ground black pepper  
2 green onions, chopped  
1/2 cup vegetable oil for frying

## Directions

Break the cod fish into pieces and place in a saucepan. Fill with enough water to cover. Bring to a boil and cook for 5 minutes. Drain and rinse under cool water. If you want it less salty, repeat the boiling process a few more times. Remove any bones and skin, if there are any. Shred the fish into small pieces and set aside in a medium bowl.

Add the tomato, and green onion to the cod. Combine the flour, baking powder and pepper; stir into the cod. Pour in the water and stir just until everything is blended.

Heat 1/4 inch of oil in a large heavy skillet over medium heat. When the oil is hot, drop rounded spoonfuls of batter into the skillet. Fry on each side until golden brown and crisp, about 5 minutes per side. Drain on paper towels and serve hot.

# Jamaican Spinach Soup

## Ingredients

3 tablespoons olive oil  
1 onion, chopped  
2 stalks celery, chopped  
4 cloves garlic, minced  
2 tablespoons fresh ginger root, minced  
1 tablespoon turbinado sugar  
2 teaspoons sea salt  
1/4 teaspoon ground turmeric  
1/4 teaspoon ground allspice  
1/4 teaspoon ground nutmeg  
2 potatoes, peeled and diced  
4 cups chopped zucchini  
6 cups vegetable stock  
1 pinch cayenne pepper  
1 cup chopped fresh spinach  
1/2 red bell pepper, minced

## Directions

Heat the oil in a large pot over medium heat. Stir in onion, celery, garlic, ginger, and sugar. Cook 5 minutes, until onion is tender. Season with salt, turmeric, allspice, and nutmeg. Mix in potatoes and zucchini, and pour in the vegetable stock. Bring to a boil, reduce heat to low, and simmer 10 minutes, or until potatoes are tender.

Remove soup from heat, season with cayenne pepper, and stir in spinach. Using a hand blender, blend soup until smooth. Garnish with red bell pepper to serve.

# Chile Jam

## Ingredients

12 jalapeno peppers, seeded and halved  
2 ripe tomatoes  
1 small onion, finely chopped  
1 green apple, finely grated  
1/2 cup red wine vinegar  
1/2 cup white sugar

## Directions

Preheat oven to Broil.

Lay the peppers, cut side down, on a baking sheet and place under the broiler until skin turns black. Remove from the oven and cover with a kitchen towel; allow to cool.

Cut a small X in the base of the tomatoes. Place in a small bowl, cover with boiling water, and set aside for 2 minutes. Drain and cool. Peel skin from peppers and tomatoes; chop flesh finely.

In a medium saucepan combine onion, apple, vinegar and sugar with tomatoes and peppers. Heat over medium heat, stirring until sugar has dissolved; bring to a boil. Reduce heat to low and simmer for 30 minutes. Store, covered, in the refrigerator for up to 1 month.

# Jamaican Jerk Dry Rub

## Ingredients

1 1/2 cups allspice  
8 cups salt  
5 1/2 cups garlic powder  
4 cups white sugar  
1 cup chipotle chile powder  
1/2 cup ground cloves  
2 cups dried thyme leaves  
2 cups ground black pepper  
4 cups cayenne pepper  
1 cup ground cinnamon

## Directions

Place allspice, salt, garlic powder, sugar, chipotle powder, cloves, thyme, black pepper, cayenne pepper, and cinnamon into a very large bowl. Mix together until well blended. Store in airtight containers.

To use, rub spice mix onto the meat of your choice, about 1 1/2 teaspoons per serving. For best results, marinate for at least an hour to allow the flavors of the rub to penetrate the meat.



# The Captain's Famous Jambalaya

## Ingredients

2 tablespoons unsalted butter  
2 tablespoons all-purpose flour  
2 teaspoons file powder  
3 cloves garlic, peeled and minced  
2 green onions, chopped  
2 large sweet onions, chopped  
1 large green bell pepper, chopped  
3 large tomatoes, peeled and chopped  
1/2 teaspoon black pepper  
1/2 teaspoon cayenne pepper  
1/4 teaspoon ground allspice  
1/4 teaspoon ground cloves  
1 teaspoon salt  
1 bay leaf  
2 cups mushroom broth  
1 1/2 cups uncooked brown rice  
1 pound red snapper fillets, cut into 2 inch pieces

## Directions

In a large saucepan over medium heat, melt butter. Mix in flour, and whisk constantly 2 to 3 minutes, until a thick paste-like roux has formed.

Stir file powder, garlic, green onions, onions and green bell pepper into the roux. Cook and stir until tender, about 10 minutes. Stir tomatoes into the mixture. Season mixture with black pepper, cayenne pepper, allspice, cloves, salt and bay leaf. Cook, stirring occasionally, until the mixture is well blended, 10 to 15 minutes.

Pour in mushroom broth, and mix in rice. Increase amount of broth to cover all ingredients, if necessary. Bring to a boil, and mix in snapper. Cover, reduce heat, and simmer 1 hour, or until rice is tender.

# Georgia's Tennessee Jam Cake

## Ingredients

- 1 cup butter, softened
- 2 cups white sugar
- 8 eggs
- 2 teaspoons baking soda
- 2 tablespoons water
- 2 cups seedless blackberry jam
- 3 1/2 cups all-purpose flour
- 1 1/2 teaspoons ground cloves
- 2 teaspoons ground nutmeg
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 1 cup buttermilk
- 1 cup chopped black walnuts (optional)
- 1/2 cup golden raisins (optional)

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease three 8 or 9 inch round cake pans and set aside.

In a large bowl, beat butter and sugar until light and fluffy. Add eggs one at a time, mixing until each one is blended in. Dissolve the baking soda in the water; stir into the batter along with the blackberry jam. Combine the flour, cloves, nutmeg, cinnamon and salt; stir into the batter by hand, alternating with the buttermilk. Fold in the black walnuts and raisins if using. Divide the batter equally between the three pans, and spread in an even layer.

Bake in the preheated oven until the top of the cakes spring back when lightly touched, about 35 minutes. Cool in the pans until cool enough to handle, then invert the cakes over a wire rack and remove pans to cool completely.

# Rhubarb Strawberry Jam

## Ingredients

5 cups chopped fresh rhubarb  
3 cups white sugar  
1 (3 ounce) package strawberry  
flavored gelatin

## Directions

In a large saucepan or stockpot, stir together the fresh rhubarb and sugar. Cover, and let stand overnight.

Bring the rhubarb and sugar to a boil over medium heat. Boil, stirring constantly, for 12 minutes on low heat. Remove from heat, and stir in dry gelatin mix. Transfer to sterile jars, and refrigerate.

# Cindy's Jambalaya

## Ingredients

1 tablespoon olive oil  
1/2 pound smoked sausage (such as Conecuh®), cut into 1/4-inch thick slices  
1 large onion, chopped  
1 cup chopped green bell pepper  
1 cup chopped celery  
salt to taste  
1/2 teaspoon Cajun seasoning, or to taste  
1 cup uncooked white rice  
1 (14.5 ounce) can diced tomatoes with juice  
1 tablespoon minced garlic  
2 cups chicken broth  
3 bay leaves  
1/4 teaspoon dried thyme leaves  
1 pound peeled and deveined medium shrimp (30-40 per pound)

## Directions

Heat the olive oil in a Dutch oven or large pot over medium heat. Stir in the sausage, and cook for 2 minutes. Add the onion, bell pepper, and celery; season with salt and Cajun seasoning. Cook and stir until the vegetables are soft, 6 to 8 minutes. Stir in the rice until evenly coated in the vegetable mixture, then pour in the tomatoes with juice, garlic, chicken broth, bay leaves, and thyme leaves. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer 20 minutes.

After 20 minutes, stir in the shrimp, and cook 10 minutes uncovered until the shrimp turn pink and are no longer translucent in the center. Remove the pot from the heat, and let stand 5 minutes. Discard the bay leaves before serving.

# Hearty Jambalaya

## Ingredients

1 pound fully cooked kielbasa or smoked Polish sausage, cut into 1/2-inch slices  
1 pound skinless, boneless chicken breast halves - cubed  
1 large onion, chopped  
1/2 cup chopped celery  
1/2 cup chopped green pepper  
4 garlic cloves, minced  
2 tablespoons butter  
1 (14.5 ounce) can diced tomatoes, undrained  
1 (6 ounce) can tomato paste  
1/2 teaspoon hot pepper sauce  
1/4 teaspoon cayenne pepper  
1/8 teaspoon garlic powder  
1/8 teaspoon white pepper  
1/8 teaspoon pepper  
1/2 pound uncooked medium shrimp, peeled and deveined  
Hot cooked rice

## Directions

In a Dutch oven or large saucepan, saute the sausage, chicken, onion, celery, green pepper and garlic in butter until chicken is browned. Stir in the tomatoes, tomato paste and seasonings. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until chicken is no longer pink.

Stir in shrimp; cover and simmer for 4 minutes or until shrimp turn pink. Serve over rice if desired; or cool, cover and freeze for up to 2 months.

# Banana Flavored Jam

## Ingredients

4 cups mashed ripe bananas  
1/3 cup fresh lemon juice  
2 tablespoons brown sugar  
1/4 teaspoon ground nutmeg

## Directions

Combine all ingredients in a blender and puree until smooth. Heat to a boiling in a saucepan and simmer slowly, till mixture is thickened. Serve warm over pancakes or cool and serve as a jam.

# Dad's Kickin' Jamaican Wings, Mon

## Ingredients

3 tablespoons Jamaican jerk seasoning blend  
3 tablespoons vegetable oil  
3 cloves garlic, diced  
1 (1 inch) piece peeled fresh ginger, diced  
1 bunch green onions, chopped  
12 slices pickled jalapeno peppers  
4 pounds chicken wings

## Directions

Place the jerk seasoning, oil, garlic, ginger, green onions, and jalapeno slices in a blender, and blend until thick and smooth. Dunk wings in the mixture, and arrange in single layer on baking sheets. Spread remaining mixture evenly over wings. Cover with aluminum foil, and refrigerate 8 hours, or overnight.

Preheat oven to 300 degrees F (150 degrees C).

Bake wings 2 hours in the preheated oven.

# Sweet and Sour Jam - Not Just for Chicken

## Ingredients

1 habanero pepper  
3 cups fresh apricots, pitted and chopped  
1 cup shallots, sliced into thin slivers  
1/2 cup green bell pepper, chopped  
1/2 cup red bell pepper, chopped  
1/2 cup fresh pineapple, chopped  
1/4 cup cherry tomatoes, chopped  
2 cloves garlic, minced  
1 teaspoon minced fresh cilantro  
1/2 teaspoon ground cumin  
1/4 cup freshly squeezed lime juice  
1 (1.75 ounce) package powdered fruit pectin  
6 cups white sugar  
1 cup brown sugar, packed  
1/2 teaspoon butter

9 sterilized half-pint canning jars with lids and rings

## Directions

Wearing rubber gloves and avoiding touching your eyes or face, seed and mince the habanero pepper. Place the habanero pepper, apricots, shallots, green and red bell pepper, pineapple, cherry tomatoes, garlic, cilantro, cumin, and lime juice into a large pot over medium heat, and stir in the pectin until dissolved. Bring the mixture to a boil, and mix in the white and brown sugars, stirring until completely dissolved. Return the jam to a full rolling boil, add the butter to reduce foaming, and boil hard for 2 to 3 minutes, stirring constantly.

Turn off heat, and skim and discard any foam that forms on the jam. Pack the jam into the sterilized jars, and top each with a sterilized lid and ring.

Simmer the filled jars in a boiling water bath for 10 minutes, then remove the jars and store upside-down on a cloth towel for about 5 minutes. Turn right side up, and allow the lids to seal (listen for the popping sound). Let jars cool completely.



# Jambalaya One Dish

## Ingredients

1 tablespoon vegetable oil  
1/2 pound skinless, boneless  
chicken breast, cut up  
1/2 pound hot Italian pork  
sausage, casing removed  
1/4 teaspoon garlic powder  
1 (10.75 ounce) can Campbell's®  
Condensed French Onion Soup  
1/3 cup Pace® Picante Sauce  
1 cup uncooked instant white rice  
1/2 pound frozen cooked large  
shrimp  
1/2 cup frozen peas

## Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken, sausage and garlic and cook until they're browned. Pour off any fat.

Stir the soup and the picante sauce in the skillet. Heat to a boil. Stir in the rice, shrimp and peas. Reduce the heat to low. Cover and cook for 5 minutes or until the shrimp turn pink and the meats are cooked through.

# Lime Pineapple Jam

## Ingredients

4 cups finely chopped fresh  
pineapple  
1 3/4 cups sugar  
3 tablespoons lime juice  
1 teaspoon grated lime peel

## Directions

In a saucepan, combine all ingredients. Bring to a boil over medium heat, stirring occasionally. Boil until thickened, about 40 minutes. Pour into hot jars, leaving 1/4-in. head space. Adjust caps. Process for 15 minutes in a boiling-water bath.

# Tanya's Jamaican Spice Bread

## Ingredients

### Batter:

3 1/4 cups all-purpose flour  
4 teaspoons baking powder  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground allspice  
1 pinch salt  
1 egg  
1 cup milk  
1/3 cup beer (such as Heineken®)  
1 3/4 cups brown sugar  
1/2 cup melted butter  
1 teaspoon browning sauce  
1 teaspoon vanilla extract  
1 teaspoon lime juice  
1 cup raisins

### Glaze:

1/2 cup brown sugar  
1/2 cup water

## Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease two 8x4-inch loaf pans.

Whisk the flour, baking powder, cinnamon, nutmeg, allspice, and salt together in a bowl; set aside. Beat the egg in a mixing bowl; whisk in the milk, beer, and 1 3/4 cups of brown sugar until the brown sugar has dissolved. Stir in the butter, browning sauce, vanilla extract, and lime juice until blended. Add the flour mixture and raisins. Stir until no dry lumps remain. Pour the batter into the prepared loaf pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour.

When the bread is nearly finished, combine 1/2 cup brown sugar and the water in a small saucepan. Bring to a boil over high heat and boil until the sugar is thick and syrupy, about 5 minutes. Pour the glaze over the bread once it's done; return the bread to the oven and bake 5 minutes longer. Cool in the pans for 5 minutes before turning out onto a wire rack to cool completely.

# Rose Hip Freezer Jam

## Ingredients

1 cup trimmed and seeded rose hips  
3/4 cup water  
3 tablespoons lemon juice  
2 cups sugar  
1 (1.75 ounce) package powdered fruit pectin  
3/4 cup water

## Directions

Put the prepared rose hips, water, and lemon juice in a blender; blend until smooth, about 15 seconds. Small bits of rose hips skin are okay. Gradually add the sugar while blender is running. Blend until sugar is dissolved, about 30 seconds or so.

Stir the pectin into 3/4 cup water in a saucepan. Bring to a boil; boil hard for about 1 minute. Slowly pour into the rose hip mixture; blend for about 30 seconds.

Pour into small containers with lids. Store in the refrigerator. Jam that is not used within a few weeks can be stored in the freezer for up to a year.

# Easy Lemon-Blueberry Jam

## Ingredients

4 cups fresh blueberries  
2 cups sugar  
1 (3 ounce) package lemon  
flavored gelatin

## Directions

In a large saucepan, slightly crush 2 cups of blueberries. Add remaining berries and sugar, mix well. Bring to a boil, stirring constantly. Remove from the heat; stir in gelatin until dissolved. Pour hot jam into jars or containers. Cover and cool. Refrigerate.

# Southern Jambalaya

## Ingredients

2 tablespoons vegetable oil  
3 cups chopped onions  
1 cup chopped green bell pepper  
2 teaspoons salt  
1 teaspoon cayenne pepper  
(optional)  
1 pound andouille sausage, sliced  
1 1/2 pounds skinless, boneless  
chicken meat, cut into bite-size  
pieces  
3 bay leaves  
3 cups uncooked medium grain  
white rice  
6 cups water  
1 cup chopped green onions

## Directions

Heat the vegetable oil in a Dutch oven over medium heat; cook and stir the onions, bell pepper, salt, and cayenne pepper until the vegetables are a deep brown color, about 20 minutes. Add the andouille sausage, and continue to cook, stirring often, for 10 to 15 minutes. Drain any fat. Stir in the chicken and bay leaves; cook and stir until the chicken is browned, about 8 minutes.

Stir in the rice, and cook for 2 minutes. Pour in water; cover and cook over medium heat, without stirring, until the rice is tender and the liquid has been absorbed, about 30 minutes. Remove the bay leaves, stir in the green onions and serve.

# Jenny's Jambalaya

## Ingredients

1 tablespoon olive oil  
2 large onions, chopped  
2 (14.5 ounce) cans stewed tomatoes, drained  
2 boneless chicken breast halves, cooked and shredded  
1 pound turkey sausage links, without casings, cooked and chopped  
1/4 teaspoon garlic powder  
1 tablespoon hot sauce  
salt and pepper to taste  
1 1/2 cups uncooked long-grain rice  
3 cups chicken broth  
1 pound large shrimp, peeled and deveined

## Directions

Select a medium-high setting for an electric skillet; heat oil in hot skillet. Cook onion in oil until soft. Stir in tomatoes, chicken, and sausage. Season with garlic powder, hot sauce, salt, and pepper. Stir in rice, pour in broth, and add shrimp.

Cover electric skillet. Cook at 300 degrees F (150 degrees C) for about 20 to 25 minutes, or until rice is tender.

# Rhubarb-Pineapple Jam

## Ingredients

10 cups chopped fresh rhubarb  
1 (20 ounce) can crushed  
pineapple, undrained  
2 cups white sugar  
1 (6 ounce) package strawberry  
flavored gelatin

## Directions

Place the rhubarb, pineapple, and sugar into a large saucepan. Bring to a boil over medium heat; cook and stir until rhubarb is tender, about 20 minutes. Remove from heat, and stir in gelatin until completely blended. Ladle into glass jars or plastic containers to refrigerate or freeze.



# Freezer Berry Jam

## Ingredients

4 cups blueberries  
2 cups raspberries  
5 cups sugar  
2 tablespoons lemon juice  
3/4 cup water  
1 (1.75 ounce) package powdered  
fruit pectin

## Directions

In a large bowl, crush the blueberries. Add raspberries and crush. Stir in sugar and lemon juice. Let stand for 10 minutes. In a small saucepan, bring water and pectin to a boil. Boil for 1 minute, stirring constantly. Add to fruit mixture; stir for 3 minutes. Pour into jars or freezer containers; cool to room temperature, about 30 minutes. Cover and let stand overnight or until set, but not longer than 24 hours. Refrigerate or freeze.

# Jalapeno Strawberry Jam

## Ingredients

4 cups crushed strawberries  
1 cup minced jalapeno peppers  
1/4 cup lemon juice  
1 (2 ounce) package powdered fruit pectin  
7 cups white sugar  
8 half pint canning jars with lids and rings

## Directions

Place the crushed strawberries, minced jalapeno pepper, lemon juice, and pectin into a large saucepan, and bring to a boil over high heat. Once simmering, stir in the sugar until dissolved, return to a boil, and cook for 1 minute.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 10 minutes.

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart. Allow to cool overnight. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.

# Jamaican Jerked Chicken

## Ingredients

1/2 green onion, minced  
1/4 cup orange juice  
1 tablespoon minced fresh ginger root  
1 tablespoon minced jalapeno peppers  
1 tablespoon lime juice  
1 tablespoon soy sauce  
1 clove garlic, minced  
1 teaspoon ground allspice  
1/4 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1 (2 to 3 pound) whole chicken, cut into pieces

## Directions

Combine green onions, orange juice, ginger, hot pepper, lemon or lime juice, soy sauce, garlic, allspice, cinnamon and cloves. Add chicken, and marinate for 8 hours.

Prepare barbecue, medium heat. Cook chicken, and drizzle with left over marinade that has been boiled for 2 to 3 minutes.