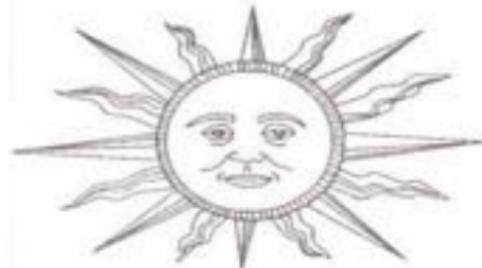


# CAMPAGNA

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## HOT PEPPER JELLY & GARLIC JELLY RECIPES

### HOT PEPPER TORTA

1 8 oz. package cream cheese or light cream cheese  
1/2 of 8 oz. jar Campagnà Hot Pepper Jelly  
(1/2 for recipe; 1/2 to serve with finished torta)  
5 oz. grated sharp cheddar cheese  
1 egg

*Mix all ingredients together using only 1/2 of jar of jelly. Pour into greased 6" springform pan. Bake at 350 for 35-40 minutes, will be slightly soft in middle and browning around edges. Cool completely and remove from pan. Remaining jelly may be spread over top of cooled cheesecake. Serve with favorite crackers.*

### HOT PEPPER CHICKEN

1 pound boneless, skinless chicken breasts \*  
2 Tbsp. olive oil  
1 small onion, diced  
2-4 cloves garlic, crushed (personal taste)  
3/4 cup orange juice  
3/4 cup Campagnà Hot Pepper Jelly \*  
3/4 cup bourbon, light rum, red or white wine,  
balsamic vinegar, or red wine vinegar  
1/2 cup toasted slivered almonds (optional)

*Sauté onion and garlic in olive oil until onions are transparent. Add chicken breasts and brown. Combine orange juice, hot pepper jelly and bourbon (or rum) and pour over chicken. Cook over medium heat turning chicken breasts once or twice and stirring sauce to keep from sticking. Cook 30-40 minutes until chicken breasts are done. Serve with toasted almonds sprinkled on top.*

\* Notes: Pork chops may be substituted for chicken. Sweet Pepper Jelly may also be used.

## POT STICKER DIPPING SAUCE

- 2 Tbsp. Campagnà Hot Pepper Jelly or Garlic Jelly
- 1 Tbsp. soy sauce
- 1 tsp. Hot Chinese Oil

*Blend together and serve at room temperature as a dipping sauce for pot stickers.*

## GARLIC CREAM CHEESE TORTA

- 1 8 oz. package cream cheese
- 1/2 cup Campagnà Fresh Garlic Jelly
- 5 oz. grated sharp cheddar cheese
- 2 Tbsp. dried parsley flakes
- 1 egg

*Mix all ingredients together in food processor. Pour into ungreased 6" springform pan or other small baking dish. Bake at 350° for 30-35 minutes. Cool completely and remove from springform pan or serve directly from baking dish. Serve with favorite crackers or bread.*

## OTHER SUGGESTIONS:

- Serve on bagels & cream cheese, cornbread, French Toast, or English muffins
- Use as glaze for barbecued meats & poultry
- Melt small amount and pour over steamed vegetables such as baby carrots
- Add as last ingredient to a stir fry
- Spread on deli-style sandwiches
- Melt in seed cavity of baked winter squash in place of butter and brown sugar
- Glaze roast chicken, turkey or ham
- Mix into a cheese ball