



SUGGESTED USES FOR NERVOUS NELLIE'S CHUTNEYS

Here's what our customers say...

I just love to make a pot of brown or white Basmati rice with lots of chopped onions and a couple of spoonfuls of **Mango Chutney**. ~ Mysta W., Missoula, MT

Try **Cranberry Peach Chutney** on Stilton cheese and crackers. ~ Sian E., London, England

Use **Blueberry Chutney** to make a glaze with white wine and cream to serve with oven-roasted peppercrusted pork tenderloin. ~ Hancock's of Blue Hill, ME

Serve **Hot Pepper Jelly** with blue cheese on Carr's Whole Wheat crackers. Goes down well with chilled white wine. ~ Judith K., Tarrytown, NY

Make an easy one-pot chicken curry or sauté on the stovetop with chopped chicken, onion, green pepper, tomatoes, **Mango Chutney**, cornstarch and curry powder. Serve alone or over rice. ~ Jan D, Cortland, NY

Use **Rhubarb Ginger Chutney** on a meat sandwich instead of mustard or mayo. We also have it with a supper of Kielbasa and eggs. ~ George S, Camillus, NY

Mix **Blueberry Chutney** with balsamic vinegar and extra virgin olive oil for a great salad dressing, especially if the salad also includes blue cheese and toasted pine nuts. ~ David L., Brooklyn, NY

Mash any **chutney** into cream cheese for a sandwich spread. Thin with sour cream or yogurt to make a dip. ~ Solveig A., Hillsborough, CA

Mix whipped cream cheese with **Cranberry Peach Chutney** and curry powder (I like it spicy) and gently stir in a small can of baby shrimp. Delicious on crackers! ~ Mary L., Fort Wayne, IN

Layer goat cheese and **Blueberry** or **Cranberry Peach Chutney** on a cracker. Add a glass of wine and a sunset and enjoy! ~ Jim C., Fullerton, CA

Both the **Hot Tomato Chutney** and **Hot Pepper Jelly** are GREAT on veggie burgers—really gives them a special lift (i.e. makes them edible!) ~ Elisabeth F, Cos Cob, CT

Mix **Cranberry Peach Chutney** in chicken salad. ~ Hancock's of Blue Hill, ME

Spread the inside of a grilled cheese sandwich thinly with **Hot Tomato Chutney**. ~ Peter B, Deer Isle, ME

Thin **Rhubarb Ginger Chutney** with sherry to make a marinade for pork. Then drizzle over the roasting or grilling meat for added flavor. ~ Bob T, Tolland, CT

Spread **Hot Pepper Jelly** thinly in a tuna fish sandwich. ~ Jean W, Inn at Ferry Landing, Deer Isle, ME

Coat a round of Brie cheese with **Cranberry Peach Chutney**, sprinkle with pecan pieces and heat in oven until it just starts to run. ~ Somebody in Toronto, CANADA

Spread a toasted English muffin half with **Hot Tomato Chutney**. Top with a fried egg. It's delicious—you won't be able to eat just one! ~ Holly H., San Francisco, CA

Top pork loin with **Hot Pepper Jelly** and surround with chopped apples and onions before cooking. ~ Millie W, Calverton, NY

Mix 1/2 cup of **Mango Chutney** with mayonnaise for a chicken salad dressing. Add coconut and cashews, yum. Also...Slice a round of Brie in half horizontally. Lift the "lid" off the bottom half and smear the bottom with **Mango Chutney**. Replace the top and wrap in puff pastry. Bake at 350 for 20 minutes until the puff pastry browns on top. Serve warm ...double yum. ~ Amy B., High Bridge, NJ

Flavor yogurt with **Blueberry Chutney** and spread on pork tenderloin for the last few minutes of cooking. ~ Jerry D., Baltimore, MD

Mix cream cheese, crabmeat and **Hot Pepper Jelly** to make a pate for serving on crackers. ~ Kitty K., Cheriton, VA

Blueberry Chutney in homemade vanilla ice cream. ~ Bob T., Tolland, CT

I am using your **Rhubarb Ginger Chutney** on ground turkey burgers. Delicious! The whole is more than the sum of the parts. ~ Jeff C., Sturbridge, MA

This is what I do with the **Hot Tomato Chutney**. I spread the chutney liberally all over the top of a round of brie and wrap it in a puff pastry sheet. Transfer the wrapped cheese to a cookie sheet and brush it with a beaten egg/water combination. Bake at 400° for 20 min. until it is golden brown. Let the wrapped brie stand for an hour. I serve it with crackers. I get raves every time I serve it. I've also done the same thing with the **Cranberry Peach Chutney** ~ Mary H., Westminster, CO

Take two focaccia bread slices, slather with **Hot Tomato Chutney** on one side, layer with provolone, a slice of Italian sopressata, and any good green veggie (like steamed crunchy string beans, sautéed spinach, crisp grilled asparagus spears.) Top with another slice of focaccia bread and drizzle olive oil. Press in a hot grill pan. So good! ~ Kris G., Franklin MA

Let us know how Nervous Nellie's adds flavor to your life.

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