

## Featuring Tennessee Gourmet™ Products

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### Snappy Uses

- For an easy appetizer, try Snappy Pepper Jelly over cream cheese. Spread on a cracker or baguette.
- Half your favorite fruits, if they have pits remove. Grill, as is (no oil is needed), ensure that the pulp side is down. Dip grilled fruit into the Snappy Pepper Jelly.
- Our sauces are superb with any number of foods as a dipping sauce. Some of our favorites are chicken tenders, chicken wings, shrimp, egg rolls and sausage.
- Use as a glaze: for vegetables like carrots, Brussels sprouts, green beans, asparagus, etc.
- Grilled veggies: eggplant, summer squashes, bell peppers, sweet onions, Roma or cherry tomatoes, mushrooms, etc. Cut vegetables into 1/2-inch slices or large chunks. Brush with olive oil (seasoned with garlic or other herbs). Grill until tender. Turn once. Now dip into your choice of flavor!