

Jalapeno Corn Bread with Nanny's Pepper Jelly

CORN BREAD INGREDIENTS:

- 1 cup whole milk
- 4 tablespoons melted butter
- 2 large eggs
- 1 - 14.5 ounce can creamed corn
- 1 cup cornmeal
- 1 cup all-purpose flour
- 3 tablespoons sugar
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon black pepper
- 1 cup chopped jalapeno peppers + sliced jalapenos for topping (remove seeds - **WEAR GLOVES**)
- 1 cup shredded cheddar cheese or use a spicy pepper jack for extra heat

DIRECTIONS:

1. Heat oven to 375° F.
2. Whisk together milk, melted butter, eggs and creamed corn in a small bowl.
3. In a larger bowl, combine the cornmeal, flour, sugar, salt, baking powder, baking soda, and black pepper.
4. Pour the wet ingredients into the dry ingredients and stir together.
5. Stir in the chopped jalapenos and shredded cheese.
6. Pour the batter mixture into a lightly oiled baking dish and bake for 25-35 minutes, or until the cornbread sets and an inserted toothpick comes out dry in the center.
7. Cool slightly, slice and serve with pepper jelly.

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PEPPER JELLY INGREDIENTS:

- 1 ½ cups apple cider vinegar
- 6 ½ cups sugar
- 2 ¾ cups minced jalapeno peppers (seeded – **WEAR GLOVES**)
- 1 teaspoon butter
- 1 pouch (3 fl oz) Certo Liquid Pectin

DIRECTIONS:

1. Clean, de-seed and chop the peppers into small cubes (**WEAR GLOVES**).
2. Boil vinegar & sugar together.
3. Add peppers & butter and bring to a boil again.
4. Stir in pectin and boil 1 full minute.
5. Pour into clean glass jars, wipe rim and seal.
6. Store refrigerated.

*Note: If you would like to keep the jelly for up to 12 months, immediately after filling jars – process in a boiling water bath for 10 minutes. Leave upright on counter, without touching, for 24 hours until all have sealed and cooled. Label and store in a cool, dry place.

INGREDIENTS:

- 1 medium-large fresh pineapple peeled, cored and finely chopped – 4-5 cups chopped in food processor to equal 3 cups drained
- 5 cups granulated sugar
- 1 cup apple cider vinegar
- 1 cup finely chopped golden delicious (or other yellow apple) 1 large apple
- 1 cup finely chopped orange bell pepper from 1 large pepper
- 1-3 orange habanero peppers seeded and finely chopped – **WEAR GLOVES**
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon butter
- 3 ounces Certo liquid fruit pectin (1 pouch)
- 2 tablespoons fresh lemon juice

DIRECTIONS:

1. Place the finely chopped fresh pineapple in a strainer set over a bowl. Press on the pineapple with the back of a spoon to release as much of the juice as possible. Allow the pineapple to drain while you're prepping the other ingredients. Measure 3 cups of drained pineapple.
2. Combine the sugar, vinegar, apple, bell pepper, habanero, red pepper flakes, butter and exactly 3 cups of the well-drained pineapple in a large pot. Don't try to add more than 3 cups.
3. Stir until dissolved. Bring the mixture to a full rolling boil and cook for 10 minutes. Watch the pot carefully and lower the heat a bit if the bubbling jelly rises near the top.
4. Add Certo and lemon juice and bring the mixture back to a rolling boil. Cook for exactly 1 minute, stirring frequently.
5. Remove pot from heat and skim off any foam on the surface. Ladle jelly into clean jars leaving a ½-inch space at the top. (This will allow for expansion in the freezer.)
6. Cover with lids and allow the jelly to sit for 24 hours, then place in freezer.
*Note: If using the hot water bath method, use sterilized jars and immediately proceed with the water bath canning method. Jelly may take 24 hours to set completely.

Adapted from Café Sucre

Sriracha Sauce - Fermented

Fermented Sriracha Chile Sauce - Makes 1¼ cups

INGREDIENTS:

- ¾ pound Fresno, Holland (long), Jalapeno or Cayenne chiles, snipped, halved lengthwise and coarsely chopped
- 2 cloves garlic
- 1¼ teaspoons kosher salt
- 2 ounces (2 tablespoons) Thai or Vietnamese palm sugar, or 1 tablespoon light brown sugar

- ¼ cup distilled white vinegar
- Water, as needed

INSTRUCTIONS:

1. Combine the chiles, garlic, salt, and sugar in a food processor and chop finely to a texture like that of wet oatmeal.
2. Transfer the mixture to a glass bowl or jar and cover with plastic wrap. Set aside at room temperature for 3 to 4 days, until small bubbles have formed under the surface of the mixture. If a little fuzzy mold forms, lift it off with a fork or knife and discard.
3. Put the fermented mixture and vinegar into small saucepan. Bring to a boil, then lower the heat to simmer for 5 minutes.
4. Remove from the heat and set aside to cool to room temperature. Transfer to a blender and puree for about 3 minutes, until a smooth, orange-red mixture forms. Add the water to facilitate the pureeing, if needed.
5. Position a fine mesh strainer over a clean bowl. Then pass the chile sauce through, pressing on the solids with a spatula or spoon to extract as much chile sauce as possible. The mixture is often slightly too thick - stir 1 tablespoon of water into the finished chile sauce. Let the flavor develop and bloom for a few hours before using. Taste it and make any flavor adjustment with salt, sugar or vinegar. Store in a jar and keep refrigerated for 1 month. Bring it to room temperature before using.

Adapted from Viet World Kitchen

Fresh Sriracha Chile Sauce - Makes 1¼ cups

INGREDIENTS:

- ¾ pounds Fresno, Holland (long) or Cayenne chiles, snipped, halved lengthwise and coarsely chopped
- 4 cloves garlic
- 1 ¼ teaspoons kosher salt
- 2 to 3 ounces (1 ½ to 3 tablespoons) Thai or Vietnamese palm sugar, or 1 ½ to 2 tablespoon light brown sugar
- ¼ cup distilled white vinegar
- ½ cup water

INSTRUCTIONS:

1. Put the chiles, garlic, salt, sugar, vinegar and water in small saucepan. Bring to a boil over high heat, then lower the heat to vigorously simmer for 5 minutes. Remove from heat and set aside to cool to room temperature.
2. Transfer to a blender and puree for about 5 minutes, until a smooth, orange-red mixture forms. Add water by the teaspoon to facilitate the pureeing, if needed.
3. Position a fine mesh strainer over a clean bowl. Then pass the chile sauce through, pressing on the solids with a spatula or spoon to extract as much chile sauce as possible. If the mixture is too thick, stir in water by the tablespoon of water. Let the flavor develop and bloom for a few hours before using. Taste it and make any flavor adjustment with salt, sugar or vinegar.
4. Store in a jar and keep refrigerated for 1 month. Bring it to room temperature before using.

Adapted from Viet World Kitchen

Ghost Pepper Chocolate Cookies

INGREDIENTS:

- 1 cup butter
- 1 ½ cups sugar
- 2 teaspoons vanilla extract
- 2 eggs
- 1 ghost pepper (fresh and finely chopped - seeds removed – **WEAR GLOVES**)
- 2 cups flour
- ⅓ cup cocoa powder
- ¾ teaspoon baking soda
- 2 cups of dark chocolate chips

DIRECTIONS:

Preheat oven to 350°F.

1. Combine flour, cocoa, and baking soda.
2. Beat together butter, eggs, sugar, vanilla, and ghost pepper until fluffy.
3. Slowly add flour mixture to butter mixture. Mix until completely blended.
4. Fold in chocolate chips.
5. Drop rounded teaspoons of the dough onto ungreased baking sheet.
6. Bake 8-10 minutes.
7. Cool on the baking sheet for 2 minutes before removing to cooling rack.
8. Eat and Enjoy! Share with family and friends.