

# OLD WATER VIEW



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## JELLIES & CHUTNEYS

**Why not be adventurous and try.....**



## CHUTNEYS

### TOMATO CHUTNEY

Serve with cold roast meats such as ham, turkey, tongue or lamb. Delicious in a chicken sandwich. Try it with griddled sardines/mackerel/herring. Put a spoonful in to spice up a tomato sauce for meatballs. Serve with a well-flavoured cheese board with biscuits or crusty bread.



### SPICED PLUM CHUTNEY

Serve with cold meats and patés or with deep-fried Asian-style snacks such as spring rolls and wontons or with battered vegetables and shellfish. Try adding a spoonful when cooking mince to add a little oomph!



### HOT APPLE AND MARROW CHUTNEY

Serve with cold meats or cheese board. Try bubbling with cider to make a sauce for pork chops or gammon steaks.



### GOOSEBERRY CHUTNEY

Tart Gooseberries make an excellent accompaniment to rich flavoured roast goose or with roast pork. It is just as tasty with cold roast meats or served with a cheese board.



### APPLE & APRICOT CHUTNEY

This is a chutney which is great with any grilled meat. It can be thinned to make a delicious marinade and basting sauce for use when barbequing—try it with turkey kebabs or pork chops to give that extra tang. Alternatively, try mixing it with grated cheese to make a special cheese on toast supper.



### PICCALILLI

Our Piccalilli is made with a selection of good, crunchy vegetables coated in a tasty smooth mustard sauce. It is a popular and versatile relish which can be served with cold meats or strong, well-flavoured cheese such as a mature Cheddar. It is also good served with grilled sausages, grilled gammon or pork chops.

**For further recipe ideas please visit our website [www.qualitypreserves.com](http://www.qualitypreserves.com)**

**OLD WATER VIEW**  
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# OLD WATER VIEW

Here at Old Water View, we thought it might be useful if we made some suggestions for the different uses we have tried for our Jellies and Chutneys.

Of course, all our tasty Jellies can be enjoyed on lovely buttery toast, crumpets or muffins, and our Chutneys are delicious with cold meats and salads. But why stop there? So we've put together our thoughts and suggestions in this leaflet, which we hope will be useful and maybe inspire you to find even more uses for them. If you have any particular favourite uses that we haven't thought of, please do share them with us! We'll be delighted to try them ourselves.

## JELLIES

### BLACKBERRY & APPLE JELLY

Blackberry & Apple Jelly makes a delicious accompaniment to cooked meats and game, try a spoonful on the side of your plate with roast pork, or use it as a glaze on lamb before roasting. It's also very tasty served with a mild, soft cheese—try a mild goat cheese for example.



### BLACKCURRANT JELLY

Try mixing Blackcurrant Jelly with some Dijon Mustard to make a sauce for pork chops. Try it with some warm fruit scones with cream, or as a pancake filling.

### CRAB APPLE JELLY

Crab Apple Jelly makes a delicious accompaniment to roast pork, and makes a pleasant change from plain apple sauce. If you're cooking pheasant or goose try adding a little to the gravy or sauce going with it. This lovely jelly is also very tasty with cold meats.



### GOOSEBERRY & ELDERFLOWER JELLY

Tart Gooseberry compliments sweet, scented elderflower making this jelly an ideal accompaniment to all meats and poultry. Try it with elderflower fritters, too. Just dip them in for that extra flavour.



### JAPONICA JELLY

Japonica is also known as Japanese Quince. We think Japonica Jelly goes especially well with goats cheese, but is very good with cured meats, too. Try it served on the side with either roast lamb or pork.



### MEDLAR JELLY

Medlar Jelly goes well with all meats, but especially poultry and game. Try adding a little to the gravy—not too much, just taste to get it right. It can also be added to white sauce to serve with fish. Hugh Fearnley-Whittingstall enjoys Medlar Jelly mixed with plain yoghurt and spread on buttery sourdough bread.



### QUINCE JELLY

Try serving Quince Jelly with cheese or cured meats, Spanish “membrillo” served with cheese is made from quinces. Try a spoonful melted onto roast lamb or pork. Add a spoonful to Apple Pie filling, or use it as a filling for croissants.



### REDCURRANT JELLY

Mix this with Dijon mustard and garlic and spread over leg or shoulder of lamb and slow roast. Add a spoonful to gravies. Serve with lamb burgers or on the side with venison, chicken or turkey. It's also an unusual and tasty accompaniment to pasties.



### ROSEHIP JELLY

Rosehip Jelly is very tasty when served with a mild cheese. Or, to make Apple Sauce a bit “different” try adding a spoonful to serve with roast pork. It can also be used as a glaze for desserts. Rich in vitamin C.



### ROWANBERRY JELLY

Rowanberry Jelly is delicious with game and other meats, try it with steaks and roasts. It also makes a lovely cake filling, or serve with warm scones and cream. Makes a tasty change from marmalade on toast at breakfast.



### SLOE & APPLE JELLY

Sloe & Apple Jelly goes well with game, especially rabbit, hare and any meat that has been well hung. Add a spoonful as a final touch to the sauce when serving roast pheasant. It is also recommended with sausages, and goes well with strong cheeses.



### SPICED HEDGEROW JELLY

Spiced Hedgerow Jelly is great served with roast meats and cold meats, it can also be used as a glaze for meats to be cooked on the barbeque. Try it with a savoury Stilton & Pear Tart, or with curry. It also combines well with cheese to make a very tasty sandwich.