



Sallie's Greatest[™]

Fams

P: 803.823.9075

E: salliesgreatest@gmail.com

www.SalliesGreatest.com

Love Thy Farmer[™]

Jam Good Uses!

BLUEBERRY + LAVENDER

This unique combination of fresh blueberries and lavender flowers is best on a piping hot biscuit. My sweet sister-in-law's favorite. We have also used it as a filling between a white layer cake – delicious! Topping for cheesecake, and wonderful as an appetizer served with a nice piece of blue cheese.

BLUEBERRY + LIME

This tasty combination of blueberries and fresh limes is one creation that stands alone without the addition of an herb. It takes a key lime pie to another level with a couple of tablespoons piled on top of a slice. It is also delicious on a bagel with cream cheese or any hot toasted bread.

PEACH + MINT

The combination of fresh summer peaches and fresh mint is a southern classic. It is delicious on a bowl of home churned ice cream, on a block of cream cheese, or on baked brie as an appetizer, mixed into an oil and vinegar salad dressing or used as a glaze on grilled fish or chicken. Excellent on its own with lamb chops!

PEACH PEPPER + GINGER

This combination of fresh peaches, four types of peppers and fresh ginger replaces the old standby: Pepper Jelly. It is exceptional on a block of cream cheese and is a huge hit with every age and gender at a party. It can also be used as a glaze for grilled meats or fish and wonderful on a grill cheese sandwich.

BLUEBERRY LEMON + THYME JAM

This creation is just the right blend of blueberries lemon and thyme. It is a perfect combination with a block of goat cheese or you can use it as a topper for “Southern Lemon Square” cookies or any lemon flavored dessert and vanilla ice cream. It also is a perfect complement to a venison or pork loin marinade and can be served on a plate with various cheeses and cured meats.

STRAWBERRY + BASIL

This is our signature jam that was the beginning of the creation of Sallie's Greatest line of herbal jams. It is made with only the freshest strawberries and basil. It continues to win over fans and can be enjoyed as an appetizer over a block of cream cheese, round of camembert or for breakfast on toast, bagel or croissant, a nice addition to a ham and brie panini. We also recommend for dessert on top of vanilla ice cream or layered into a trifle dessert.