

# Our Jams

Thank you so much for choosing my jams and salsas. I started this business with the aspiration of bringing great flavor combinations to markets and asking customers to try some of these combinations. I hope you'll experiment as well!

My jams **do not** contain any added preservatives. But all of the jams contain pectin. While not a preservative, pectin is an ingredient found in many citrus fruits and allows for the actual jelling of the jam.

My product line changes seasonally to get the very best of Texas fruit. Follow us on Facebook and Instagram and visit my website ([www.lamarmellata.com](http://www.lamarmellata.com)) for updates and recipes!

## Blackberry Chambord

This delightful jam is a wonderful blend of blackberries and Chambord, a black raspberry liqueur. Chambord brings out the flavor of the berries and creates a sweet spread for muffins and scones.

## Blueberry Lemon

If you love the taste of lemon along with blueberries, this jam will hit the spot. The seductive floral-citrus scent and taste of the lemon is light and gentle. Use it as a glaze on chicken, pork or serve with your favorite Brie or Cheddar.

## Cherry Cordial

Awesome on ice cream or in yogurt...or make an Old Fashioned by muddling a spoonful in some bourbon!

## Fig Jam

Don't be fooled by the name - this delicious jam an old recipe from South Carolina, boasts lots of flavor!

## Holiday Jam

A flavorful jam to use for your upcoming holiday brunch. Serve this with turkey, tacos, on a cheese platter...the possibilities are endless!

## Orange Marmalade with Orange Liqueur

A light and fresh marmalade. Super for breakfast or mixed in with yogurt, cottage cheese or ice cream.

## Peach Amaretto

A taste of pure delight that will transport your senses to a world of luscious sweetness.

Spread it on freshly baked bread, and watch as the golden hues melt into the nooks and crannies, leaving behind a trail of pure bliss.

Elevate your breakfast, brunch, or afternoon tea with a touch of

elegance and decadence. It's not just a jam; it's an invitation to savor life's simple pleasures.

## Peach Bourbon

Made from Fredericksburg peaches, this is a simple jam full of fresh peach flavor with hints of vanilla and bourbon. The peaches are macerated overnight with spices and simmered until softened. This jam works well on a cheese plate but we also have customers who use it in a shrimp stir fry!

## Peach Vanilla

Local peaches from Caskey orchards are so sweet on their own, but add some vanilla....it elevates the taste of the peaches.

Use on your favorite cheese board or on your toast. Melt some in a pan and drizzle over ice cream, mix in your yogurt or add to a smoothie.

## Plum Strawberry Rosemary

This jam highlights the sweetness of the plums and strawberries with a hint of rosemary. You'll be surprised how good it is.

## Raspberry Champagne

Fresh organic raspberries are paired with Rosé Champagne to create a beautifully fragrant jam. You'll be surprised at the complexity of its taste.

Use on your favorite cheese board, on toast, biscuits or croissants and enjoy the moment!

## Strawberry Apricot

A beautiful combination of seasonal local strawberries and apricots will tickle anyone's taste buds! Try on a pie or on your favorite pound cake.

Looking for the ideal present? Share the love with our Strawberry Apricot Jam – it's a thoughtful gift for any occasion.

Don't miss out on this exquisite blend of strawberries and apricots that's sure to become your pantry favorite. Taste the magic in every jar!

## Strawberry Chipotle

Indulge your taste buds in a symphony of flavors with my exquisite Strawberry Chipotle Jam. Bursting with the sweetness of ripe local strawberries and the perfect hint of smoky chipotle peppers, this jam is a culinary masterpiece.

Spread it on warm toast for a delightful breakfast or pair it with cheese for a savory twist. Elevate your culinary creations with the bold and harmonious fusion of sweet and spicy.

## Strawberry Rhubarb

A classic combination of rhubarb and local strawberries make for a delicious flavor combination. Swirl in yogurt or over ice cream.

## Strawberry Vanilla Jam

This jam adds a bit of flair to the breakfast table but is also great in desserts. Try on a biscuit with whipped cream for a spectacular strawberry-vanilla short cake.

# Salsas

Heat is very personal. What is mild to one person, is fire to the next.

Don't be afraid of habanero peppers. I take out the ribs and seeds of the peppers so you get the heat of the pepper, but not the crazy heat from those other components. Enjoy!

## Grilled Pineapple Habanero Salsa

**This simple, spicy salsa is balanced by the sweetness of the grilled pineapple. Tastes great on salmon, fish tacos, chicken or pork. Mix in rice or noodles as a side dish to compliment a spicy main.**

## Salsa de Arbol

Smoky with a bite, this salsa has a kick to it but it's not over the top. Smell this before you take a bite and you'll know what I mean. Add to eggs, tacos, burgers or just eat with chips out of the jar! You can even mix in pastas or rice to make a side dish.

## Peanut Macha (not the matcha tea)

Whether you're drizzling it over tacos, spooning it onto grilled meats, or mixing it into dressings, our salsa macha is the ultimate condiment to elevate your favorite foods.

Prepare to embark on a spicy journey that will leave you craving more.

## Sriracha

My Sriracha sauce, based on the original Thai recipe, is crafted with a perfect blend of sun-ripened chilies, garlic, and a secret mix of spices that deliver a tantalizing kick with every drop.

Whether you're a heat seeker or a flavor enthusiast, my Sriracha has something for everyone.

## Mango Salsa

This salsa marries the sweetness of mangos with peppers, spices and red pepper flakes to make this a great topping for a piece of salmon, shrimp, tacos, or chicken.

Of course you can just eat it out of the jar with chips.....no one's watching :)

## Tomato Caramelized Onion

Indulge your taste buds with the perfect blend of sun-kissed tomatoes and savory onions in our exquisite Tomato Onion Spread.

Crafted with care and bursting with flavor, this delightful condiment is a symphony of sweet and savory notes that elevate any dish.

Spread it on toast, pair it with cheeses, or use it as a gourmet topping for grilled meats – the possibilities are endless.