

Incredibly versatile, Chilli Jams are great with Meat, Cheeses, Fish and Sandwiches. Here are 10 great suggestions of ways you can enjoy our Chilli Jams.

1. **Cheese**

They are amazing as a topping with Cheese! Perk up your cheese and biscuits with different sweet and spicy Jams. We love our Piri Pii Pineapple Jam with Cheddar Cheese. A great appetizer is to spread Cream Cheese on toasts and top with Sweet Pepper Chilli Jam or try the Habanero Apricot Jam with some Stinking Bishop Cheese and a glass of Wine!

2. **Sandwich**

Again, they are perfect for livening up a sandwich. Add to any Cheese or Meat sandwich for a bit of sweetness and spice.

3. **Dip**

Mix through with Mayo for a spicy Prawn Dip or great with Salted Pringles.

4. **Topping**

Great as a Spicy accompaniment for Sausages, Burgers, Buritos, Hot Dogs etc.

5. **Grilled cheese on toast**

Add some to grilled Cheese on Toast after the grilling to add a kick!

6. **Chicken**

Drizzle some on a Thai Chicken Curry or add to Grilled Chicken and serve with salad for a fun and healthy dinner.

7. **Cold Meats**

Make a platter of cold meats and serve with a few Chilli Jams. Sweet Pepper Chilli Jam goes well with Ham and the Habanero Apricot Jam is delicious with Chicken.

8. **Fish**

Serve with Fishcakes and Salad or as an accompaniment for Cod and Haddock.

9. **Salad Dressing**

Mix the Sweet Pepper Jam to some lime juice and olive oil for a zesty Dressing.

10. **Pasta**

Add a couple of spoons to Spag Bol for a spicy kick or stir through Pasta with some spinach and grated parmesan.