



Here's what our customers say...

- ▶ I just love to make a pot of brown or white Basmati rice with lots of chopped onions and a couple of spoonfuls of **Mango Chutney**.
Mysta W., Missoula, MT
- ▶ Try **Cranberry Peach Chutney** on Stilton cheese and crackers.
Sian E., London, ENGLAND
- ▶ Use **Blueberry Chutney** to make a glaze with white wine and cream to serve with oven-roasted pepper-crusteD pork tenderloin.
Hancock's of Blue Hill, Blue Hill, ME
- ▶ Serve **Hot Pepper Jelly** with blue cheese on Carr's Whole Wheat crackers. Goes down well with chilled white wine.
Judith K., Tarrytown, NY
- ▶ Make an easy one-pot chicken curry or sauté on the stovetop with chopped chicken, onion, green pepper, tomatoes, **Mango Chutney**, cornstarch and curry powder. Serve alone or over rice.
Jan D, Cortland, NY
- ▶ Use **Rhubarb Ginger Chutney** on a meat sandwich instead of mustard or mayo. We also have it with a supper of Kielbasa and eggs.
George S, Camillus, NY
- ▶ Mix **Blueberry Chutney** with balsamic vinegar and extra virgin olive oil for a great salad dressing, especially if the salad also includes blue cheese and toasted pine nuts.
David L., Brooklyn, NY
- ▶ Mash any **chutney** into cream cheese for a sandwich spread. Thin with sour cream or yogurt to make a dip.
Solveig A., Hillsborough, CA
- ▶ Mix whipped cream cheese with **Cranberry Peach Chutney** and curry powder (I like it spicy) and gently stir in a small can of baby shrimp. Delicious on crackers!
Mary L., Fort Wayne, IN
- ▶ Layer goat cheese and **Blueberry** or **Cranberry Peach Chutney** on a cracker. Add a glass of wine and a sunset and enjoy!
Jim C., Fullerton, CA
- ▶ Both the **Hot Tomato Chutney** and **Hot Pepper Jelly** are GREAT on veggie burgers-really gives them a special lift (i.e. makes them edible!)
Elisabeth F, Cos Cob, CT
- ▶ Mix **Cranberry Peach Chutney** in chicken salad.
Hancock's of Blue Hill, Blue Hill, ME

- ▶ Spread the inside of a grilled cheese sandwich thinly with **Hot Tomato Chutney**.
Peter B, Deer Isle, ME
- ▶ Thin **Rhubarb Ginger Chutney** with sherry to make a marinade for pork. Then drizzle over the roasting or grilling meat for added flavor.
Bob T, Tolland, CT
- ▶ Spread **Hot Pepper Jelly** thinly in a tunafish sandwich.
Jean W, Inn at Ferry Landing, Deer Isle, ME
- ▶ Coat a round of Brie cheese with **Cranberry Peach Chutney**, sprinkle with pecan pieces and heat in oven until it just starts to run.
Somebody in Toronto, CANADA
- ▶ Spread a toasted English muffin half (Thomas's are best) with **Hot Tomato Chutney**. Top with a fried egg. It's delicious-you won't be able to eat just one!
Holly H., San Francisco
- ▶ Top pork loin with **Hot Pepper Jelly** and surround with chopped apples and onions before cooking.
Millie W, Calverton, NY
- ▶ Mix 1/2 cup of **Mango Chutney** with mayonnaise for a chicken salad dressing. Add coconut and cashews, yum. Also... Slice a round of Brie in half horizontally. Lift the "lid" off the bottom half and smear the bottom with **Mango Chutney**. Replace the top and wrap in puff pastry. Bake at 350 for 20 minutes until the puff pastry browns on top. Serve warm...double yum.
Amy B., High Bridge, NJ
- ▶ Flavor yogurt with **Blueberry Chutney** and spread on pork tenderloin for the last few minutes of cooking.
Jerry D., Baltimore, MD
- ▶ Mix cream cheese, crabmeat and **Hot Pepper Jelly** to make a pate for serving on crackers.
Kitty K, Cheriton, VA

We are always looking for new ideas and simple recipes to pass on and post on our website. **Let us know how Nervous Nellie adds flavor to your life.**
Thanks!

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