

## STRAWBERRY RHUBARB

### Summer Slushie

#### Ingredients:

- Half of seedless watermelon
- 4 oz *"Jammin' With Marguerite"* Strawberry Rhubarb jam
- Half pound fresh strawberries
- 20 ice cubes

#### Directions:

- Scoop out pulp of watermelon
- Place all ingredients into blender/Ninja
- Blend thoroughly
- Pour into chilled tumblers
- Garnish with wedge of lime & ENJOY!

*\*Tequila optional but very tasty!*

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## PINEAPPLE HABANERO

### Pork Tenderloin

#### Ingredients:

- Pork Tenderloin rubbed with your favorite rub/salt & pepper
- Fresh Pineapple Habanero for each tenderloin
- 4 oz *"Jammin' With Marguerite"* Pineapple Habanero for each tenderloin

#### Directions:

(F)

- Make slits in tenderloin and place either a half ring of pineapple or a few chunks in each.
- Cook for 35 minutes.
- Remove and spread jam over tenderloin, put under broiler and caramelize for 10 minutes.

Roast your favorite veggies/have some salad and ENJOY!

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### Simple Scones

#### Ingredients:

- 2 Cups flour
- 1/3 Cup sugar (reserve 1 Tbsp)
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 8 Tablespoon unsalted/frozen butter
- ½ Cup sour cream
- 1 large egg
- ½ cup currants, raisings or freeze dried blueberries

#### Directions:

(F)

- Mix flour, sugar, powder, soda and salt
- Grate butter into mix using large holes of grater
- In a separate small bowl mix sour cream and egg until smooth
- Using a fork add sour cream mix to large bowl of flour mixture. Use your hands to mix until ball is formed.
- Place on floured board and form into a 7"-8" circle. Sprinkle with remaining 1 Tablespoon sugar.
- Cut into 8 triangles, place on parchment paper lined baking sheet about one inch apart.
- Bake 15-17 minutes until golden brown.
- Remove from oven, let stand to cool for 5 minutes.
- Top with a large dollop of *"Jammin' With Marguerite"* Strawberry Rhubarb Jam and ENJOY!

## SPICY CHIPOTLE DRIZZLE

### Stuffed Dates

#### Ingredients:

- 16 Dates
- 4 oz Blue Cheese
- *"Jammin With Marguerite"* Spicy Chipotle Drizzle
- Toothpicks
- Bacon (optional)

#### Directions:

- Using sharp knife cut a slit into each date
- Remove pits if needed
- Stuff dates with Blue Cheese
- Arrange on serving platter
- Drizzle with spicy honey

If using bacon, follow steps 1-3 then:

- Wrap each date with half slice bacon, secure with toothpicks
- Arrange evenly on baking sheet with raised edges (F)
- Turn each one on its side, bake another 7-8 minutes or until your crispiness liking
- Place on paper towel for 5 minutes before serving
- Arrange on serving platter, garnish with fresh herbs
- Drizzle with Spicy Chipotle Drizzle and ENJOY!