



# RKF Recipes

## LI'L GEMS

Multiple Award-Winning LI'L GEMS Candied Jalapenos are sweet, spicy, and irresistible! They're great with BBQ, burgers, nachos, or diced up and put into corn bread and tuna salad!

### Cranberry - Candied Jalapeno Relish

#### INGREDIENTS

- 12 oz. Whole Cranberries
- 1/3 cup + 1 Tablespoon Water
- 1/3 cup Brown Sugar Packed
- 1/3 cup **LI'L GEMS** Candied Jalapenos Finely Diced
- 1 Tablespoon syrup from LI'L GEMS
- 1/2 Teaspoon Orange Zest
- 1/2 Teaspoon Smokin' Texas Gourmet HOLIDAY SPICE
- 1 oz. Cointreau or Grand Marnier Orange Liquor



#### DIRECTIONS

1. Add Cranberries, water, and sugar to 2 ½ quart pot with lid.
2. Boil 5 minutes with lid on (Cranberries will pop, burst, and splatter)
3. Turn heat down to simmer with lid on.
4. Add remaining ingredients in order, stir and then simmer 10 minutes with lid on, stirring every couple of minutes.
5. Remove from heat, let cool, store in refrigerator for use.

