

Harty's

*Easy to use and satisfying
a range of tastes.*

SERVING SUGGESTIONS




A delicious range of award winning
hot pepper jelly condiments



MADE IN IRELAND



Harty's



Harty's offer a range of delicious hot pepper jelly condiments of the highest quality, made from all natural ingredients which are fresh, exciting, innovative and different...

easy to use and satisfying a range of tastes.

Spread Irish Cream Cheese on a cracker and top with Harty's Hot Pepper Jelly

Some simple suggestions ...

- Simply spread any of Harty's Jellies on a cracker and serve.
- Use any Harty's Jelly as an accompaniment to cold meats.
- Spread Harty's Ginger Pepper Jelly on bread, top with sliced baked ham and serve.
- Whip Harty's Hot Pepper Jelly into cream cheese, serve with crackers or with veggie sticks as a dip.
- Spread Harty's Hot Pepper Jelly on brown bread, top with chilled prawns, sprinkle with freshly milled pepper and serve.
- Serve Harty's Jalapeno Jelly with sour cream and nachos.
- Serve Harty's Ginger Pepper Jelly with savoury cheese scones.

Serve Harty's Hot Pepper Jelly spread on brown bread, topped with slices of Smoked Tuna and salad on the side, makes a lovely lunch.

*Spread Harty's Jelly on a wrap,
top with your choice of
cold meat, chopped lettuce,
tomatoes, peppers,
fold and serve*



Heat it up! ...

- Stir fry your choice of vegetables - in the last few minutes, toss in a tablespoon of Harty's Jelly and heat to dissolve the jelly.
- Brush Harty's Jalapeno Jelly on a burger bun or serve on top of a burger, place the burger under the grill to melt the jelly, then serve.
- Top your choice of fish with Harty's Jelly, wrap in foil and bake.
- Add Harty's Jelly into gravy, heat to dissolve, stir well and serve.
- Split cooked sausages or hot dogs down the middle, top with Harty's Jalapeno Jelly and serve.
- Slice a baguette in half lengthwise, toast, spread with Harty's Jelly, top with sliced Irish Cheddar Cheese, place under grill and toast until cheese has melted.
- Whip Harty's Ginger Pepper Jelly into mayonnaise, serve with french fries, chicken strips, wings or on a baked potato.

Savoury Beef

Minced Beef or Lamb
Diced Onions
Garlic

Diced Sweet Peppers (optional)
Harty's Hot Pepper Jelly

Fry the diced onion and garlic until soft, add the diced peppers and cook for a few minutes to soften. Add the minced beef or lamb and brown. Add Harty's Hot Pepper Jelly and stir into the meat mixture until dissolved, continue to cook until the mince is cooked. Serve with potatoes or over rice.



Prawns (or seafood) in Crème Fraîche

Onion

Garlic Paste

Prawns

White Wine,

Crème Fraîche

Harty's Ginger Hot Pepper Jelly

Dice onion, coat prawns in garlic paste. Fry diced onions until soft, place prawns in the hot pan with the onions and fry quickly until pink, turn and let prawns again turn pink. Add a splash of white wine to deglaze pan, mix well to heat through, add crème fraîche and Harty's Ginger Hot Pepper Jelly, gently heat through to melt the jelly, taste and add more jelly if needed. Serve over pasta or with rice.



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*I hope you become as
passionate about my jellies
as I am in the making
of them.*

Melanie

Harty's,
2 Canal Place, The Basin,
Tralee, Co. Kerry
T : 087 325 8539

www.hartysfoods.com

