


Jingle Jam Recipe Card

Cut along dotted lines and fold in half for a handy 4" x 6" recipe card.





TEXAS ONCOLOGY


Jingle Jam

Created especially for Texas Oncology

YIELD: 5 half pints


Ingredients: 6 cups fresh or frozen cranberries, rinsed and picked over
 3 cups sugar
 1 cup orange juice
 1 cup water
 1/4 cup jalapenos, minced with seeds removed
 1 tablespoon orange zest

Directions: Combine all ingredients in a large stockpot. Bring to a rolling boil. Reduce heat and simmer for 20 to 30 minutes, stirring occasionally until thickened. While jam is on stove, prepare half pint jars according to manufacturer's directions. When jam is ready, ladle into prepared jars, allowing 1/8-inch headspace before sealing. Follow manufacturer's directions for processing in a hot water bath for five minutes. Remove carefully and do not disturb jars for 12 to 24 hours.



Serving Suggestions:

- ❖ Baste the holiday bird or ham
- ❖ Glaze steamed carrots or roasted pork loin
- ❖ Spread on leftover turkey sandwiches
- ❖ Dollop atop goat cheese tarts for an appetizer
- ❖ Serve as a dipping sauce for quesadillas
- ❖ Use in place of traditional cranberry sauce
- ❖ Pour over cream cheese and serve with crackers
- ❖ Dress up whole grain toast or English muffins



Texans come together for the holidays to enjoy friends, family, and good food. It's easy to make the holiday table merry and bright with Jingle Jam, while feeling good about it.

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