

Pepper Jelly Sauce

Serves 6

This sauce is great with breaded meats like pork chops, chicken, or fish. I add dried tart cherries and garnish with scallions.

Use fresh ginger root if possible. Because ginger root tends to develop mold and dry out in the refrigerator, I peel and slice it across the grain and store it in a jar of sherry in the refrigerator. You can take out a few slices as needed.

I keep a few lunch size boxes of apple juice in the cupboard for use in recipes like this.

You can make this sauce in the same pan used to fry the meat to include some of its oil and browned bits.

Ingredients:

- 2 scallions (1/4 cup sliced)
- 1 slice of ginger root (1/2 tsp. diced)
- 1/2 cup red pepper jelly
- 1/4 cup unsweetened apple juice
- 1 Tbsp. red wine vinegar
- 1 tsp. Worcestershire sauce
- 1/4 cup dried tart cherries
- 2 tsp. cornstarch
- 1 Tbsp. water

Equipment:

- Fry pan



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☑	Directions	Time (min)
	Spray pan with non-stick spray or pour out excess oil from frying meat	1
	Slice scallions (1/4 cup)	
	Peel and dice ginger, 1/2 tsp.	
	Use medium heat. Sauté scallions and ginger until tender	3
	Add 1/2 cup jelly, 1/4 cup apple juice, 1 Tbsp. red wine vinegar, 1 tsp. Worcestershire sauce, and 1/4 cup cherries	1
	Whisk together and bring to a boil	2
	In a small bowl, combine 2 tsp. cornstarch and 1 Tbsp. water	1
	Slowly add cornstarch and water mixture while stirring	1
	Stir until thickened. Serve hot.	1
	Total	10