

SUGGESTED USES FOR PRODUCTS

Huckleberry Vinegar, Raspberry Vinegar, for use on spinach, pasta, crab, & tossed salads (with oil and poppy seeds if desired), marinated vegetables, all wild game, fish, chicken, barbecue, meat marinades, stir fry, coleslaw, cooked cabbage, sauerkraut, wilted lettuce, beets, rice, may be diluted with water or club soda for a drink,. Available in 12 ounce size

Pepper Dill Vinegar, for wild game, chicken, fish, finger steaks, egg dishes, deviled eggs, crab or pasta salads, marinades, mix with Huckle-Honey Dill Mustard for salmon or any fish, mix with yogurt for cucumber dressing, mix with sour cream for potato topping, Available in 12 ounce size

Gourmet Italian Vinegar, for green salads, pasta, tossed salads, chicken, marinades, for all meats, sprinkle on butter toasted French bread, mix with sour cream for potato topping, mix with parmesan cheese and pour over vegetables. Available in 12 ounce size

Raspberry Honey Mustard, sandwiches, glaze ham, chicken, turkey; dips, vegetables, egg rolls, chicken strips, mix with Raspberry Vinegar for salad dressing(add poppy seeds, pecans, walnuts if desired),

Huckle Honey Dill Mustard, for hamburgers, hot-dogs, sausages, deviled eggs, potato & pasta salads mix with Huckleberry Vinegar for salmon

Horseradish Sauce, for meats, prime rib, tossed mixed vegetables, salad dressings, sandwiches, anything with a bit of “zip.”

Bee Fire Mustard, for the sweet hot lover, adds wonderful zip to anything, hamburgers, sandwiches, deviled eggs, potato salad

Dilled Jalapeno Relish Because I do not like sweet relish I developed the Dilled Jalapeno Relish. The blend of spice and herbs demands this unique relish be used on all sandwiches, hamburgers, hot dogs. Once used in tuna one will never want to eat tuna alone again. Makes potato and pasta salads so flavorful you will include them in the menu frequently. Use on nachos, in egg dishes, tacos, omelets, dips.

Use Wild Mountain Berries Huckleberry Jam, Chokecherry Jam, Blackcap Jam, or Seedless Wild Blackberry Jam on toast, bagels, biscuits, cornbread, cheesecake, peanut butter, thumbprint cookies.

Use Wild Mountain Berries Peppy Pepper Jelly, Raspberry Pepper Jelly, or Huckleberry Pepper Jam with cream cheese and crackers. Mix the pepper jelly with cream cheese, put onto ham, chicken, or turkey slices and do roll-ups; glaze ham, chicken, turkey; serve with poppers, pretzels, vegetables. Mix some of the pepper jelly of your choice with a complementing fruit juice to make a delightful change of pace non fat salad dressing.

Use Wild Mountain Berries Huckleberry Honey, Red Raspberry Honey, or Sweet Orange Honey on toast, hot biscuits, pancakes, waffles, fresh hot cornbread, tea, honey butter. Glaze ham, sweet potatoes, and make honey mustard salad dressings

For a delightful change of pace use Wild Mountain Berries Huckleberry Sweet / Sour Sauce on chicken, rice, pork, egg rolls, chicken strips, chow mein, stir fries. Use it as a glaze for ham, chicken, turkey, and as a barbeque sauce for those wonderful grilled meals.

Use Wild Mountain Berries Huckleberry Syrup, Blackcap Syrup, or Blackberry Syrup on ice cream, pancakes, waffles, crepes. Use as a topping for cheesecake or drizzle over fresh fruit to make an elegant yet easy dessert. Use for shakes, and as flavorings for coffees, teas, Italian Soda.