



Jenkins Jellies Guava Brava Pepper Jelly

When actress Hillary Danner had an overabundance of peppers in her organic garden in LA, what did she do? Make jellies silly!! Made in small batches, with no preservatives, artificial flavorings or colorings, these Jenkins Jellies Guava Brava and Hell Fires Jellies are sweet, hot and delicious!! Hillary teamed with longtime friend Maria Newman and concocted these spicy gems.



Ingredients

Serves 3-4

- ◆ 1 Tbs. grapeseed oil
- ◆ 1.5 lbs center cut salmon fillet
- ◆ French Grey or Kosher salt
- ◆ Fresh ground pepper
- ◆ 1 Tbs. Dijon mustard
- ◆ 1.5 Tbs. Jenkins Jellies Guava Brava

Instructions

1. Preheat oven to 425 degrees.
2. Wash and dry the salmon and season with salt and pepper. Spread the mustard on top. Spread the Guava Brava on top of the mustard.
3. Heat oil in skillet until nearly smoking. Sear salmon in skillet skin side down for 3 minutes.
4. Place skillet in oven for fish to roast for 8 -10 minutes.
5. Carefully remove fish from the skillet – use a hot pad on the handle – (too many times I have grabbed that) – and remove the fish, cut into serving pieces, serve with LOVE and enjoy!!
6. I served this with some blanched sugar snap peas tossed with some toasted pecans, orange pepper, one chopped tomatillo and a champagne vinaigrette.

Notes
