



Jenkins Jellies Hell Fire 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

- ◆ 3 fillets of basa
- ◆ 2 Tbs. unsalted butter
- ◆ 1.5 Tbs. Jenkins Jellies Hell Fire jelly
- ◆ French Grey or Kosher salt
- ◆ Fresh ground pepper
- ◆ Olive oil to slick the pan
- ◆ Fresh lemon wedges

Instructions

1. Heat oven to 425 degrees.
2. Wash and dry your fish fillets.
3. Oil slick a small rimmed baking sheet. Sprinkle the baking sheet with some salt and pepper. This will season the underside of the fish – clever eh? Place the fish on the pan.
4. Melt the butter in a butter-warming saucepan. Add the jelly and use a small whisk to combine.
5. Brush this glaze on the fish fillets being sure to spread out the wonderful bits of pepper.
6. Sprinkle the top of the fish with a little crushed French Grey salt.
7. Roast for approximately 12 minutes until done.

* Serve with a squeeze of fresh lemon. You will LOVE this!!

Notes