

Cheese Trio with Homemade Pepper Jelly



SERVES 4

ACTIVE TIME about 45-50 minutes

INGREDIENTS

Peach & Habanero Jelly

4 C peaches peeled and crushed
1/2 C habanero peppers, seeded and minced (about 15 peppers)
1/2 C red jalapeño peppers, seeded and minced (about 2 peppers)
1 C unsweetened white grape juice
1/2 C lemon juice
1 T turmeric
1 3/4 oz Ball fruit jell pectin
3 1/2 C cane sugar

Cheeses

Sheep: "1605" Manchego from Spain
Goat: Cypress Grove Humboldt Fog from California
Cow: Jacobs & Brichford "Ameribella" from Indiana

Accoutrements

Honey
Crostini (sub gluten free baguette or crackers, if desired)
Olives
Fig & Balsamic Jam
Peach & Habanero Jelly

PREPARATION

For The Jelly

Peel, chop, and crush peaches.

Pulse several times in a food processor to a chunky consistency.

Wearing gloves (seriously!!) split the habaneros. Remove the seeds and pith. Do the same with the red jalapeños.

Mince all peppers.

Over medium heat, add crushed peaches and minced peppers to an 8 quart non-reactive pot

Add the white grape juice, lemon juice, and turmeric

Gradually stir in pectin. Bring to a full boil, stirring constantly. Add the sugar and continue to stir at a boil for 2 minutes. Turn off heat and let cool for 5 minutes.

Carefully pour hot jam into a glass container and cool in the refrigerator. Seal well and keep for up to 1 month.

For The Cheese Plate

Arrange cheeses on a platter or cutting board.

Place accoutrements in small individual bowls, or directly on serving tray. Enjoy!

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