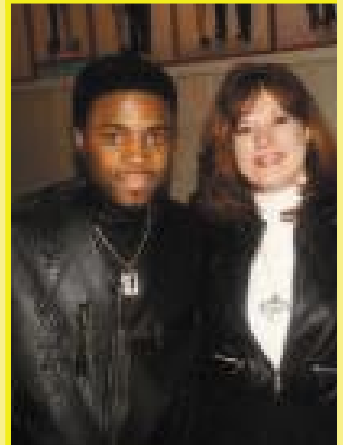




Just Judi's Recipes

<http://www.judiwithani.com>



Just Judi's Products
A subsidiary of JudiWithAnI.com

- Just Judi's Fig Conserve
- Just Judi's Fig Preserves
- Just Judi's Plum Conserve
- Just Judi's Plum Sauce
- Just Judi's Pasta Medley
- Just Judi's Pasta Sauce
- Just Judi's Chili Sauce
- Just Judi's Mediterranean Eggplant
with Roasted Red Peppers
- Just Judi's Banana Pepper Mustard

<http://www.judiwithani.com>

Just Judi's Recipe Suggestions

Hey!

I love hearing from you! If you have other favorites, please email them to me at my website contact address at www.JudiWithAnI.com. I will test them and give you credit on the website, www.JudiWithAnI.com, and in any cookbook publications associated with the products.

Truthfully, I am great at creating the sauces, salsas, relishes, conserves, and spreads, but as far as being creative and "artistic" with their uses, it helps to hear from others since that is not my specialty. Honestly, I usually just enjoy them served as dips, and along side or "on top of" my favorite seafood, poultry, pork, fish, or steaks. I hope very soon to have many more suggestions from those of you who have promised to send them in!

*Thank you ever so much,
Judi (WithAnI)*



“Just Judi’s Products”

As you will see before you even open a jar, these are no ordinary products. Made from home grown tomatoes, peppers, onions, eggplant, and herbs, the flavors are robust, refreshing, and totally unexpected. Use “Just Judi’s Products” as is over your favorite pasta, or add your favorite meat, sausage, fish, pork, or poultry before serving. “Just Judi’s Products” may be served as dipping sauces for seafood such as shrimp and calamari, as toppings for crab cakes and other seafood dishes, with beef, chicken, and pork as very attractive and tasty side dishes, or just toss them with pasta for a light, simple meal.

When cooking vegetables, (green beans and such) add two tablespoons of “Just Judi’s Products” to spice up the flavor and add a colorful, artistic flair. As with many sauces, by adding crème, many of “Just Judi’s Products” become lovely crème sauces for a whole variety of other dishes. Try “Just Judi’s Products” with omelets, as sandwich spreads, as dips for pretzels, and even as sauces for your pizzas or simply place two tablespoons of “Just Judi’s Products” in cream of tomato soup. Delicious! “Just Judi’s Products” make excellent heated dips for breads or other fondue items as well.

“Just Judi’s Products” will surely brighten any meal. They are limited only by your imagination.

Pork Chops with “Just Judi’s Pasta Sauce”

- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 2 teaspoons cider vinegar
- 1/2 teaspoon ground cinnamon
- 4 (6-ounce) lean center-cut pork chops (3/4-inch thick)
- 1 teaspoon vegetable oil
- 1 (16-ounce) package frozen whole-kernel corn, thawed
- 2 tablespoons finely chopped pickled jalapeño pepper
- 1 (16 oz.) jar “Just Judi’s Pasta Sauce”
- Parsley sprigs (optional)



Combine first 4 ingredients; stir well. Rub cumin mixture over both sides of chops. Heat oil in a large nonstick skillet over medium-high heat until hot. Add pork chops; cook 3 minutes on each side or until browned. Add corn, pickled jalapeño pepper, and “Just Judi’s Pasta Sauce,” scraping pan to loosen browned bits. Cover, reduce heat, and simmer 45 minutes or until pork is tender. Garnish with parsley sprigs, if desired. Yield: 4 servings

“Just Judi’s Pasta Sauce” Acapulco Fillet

- 1 medium onion
- 2 (6-ounce) beef tenderloin steaks
- 3 jalapeño peppers, halved and seeded
- 2 (6-inch) corn tortillas
- 1 (16 oz.) “Just Judi’s Pasta Sauce”
- Garnish: fresh cilantro sprigs



Cut a thin slice from top and bottom of onion; discard. Cut onion into 2 slices. Grill onion, steaks, and jalapeno peppers, covered with grill lid, over medium-high heat (350° to 400°) 10 minutes, turning after 7 minutes. Meanwhile, heat “Just Judi’s Pasta Sauce” until warm. Add tortillas to grill for 1 minute on each side or until crisp. Remove onions, jalapeno peppers, and tortillas; remove steaks (medium-rare), or continue grilling to desired degree of doneness. Place tortillas on individual serving plates; top evenly with jalapeno peppers, 1 cup “Just Judi’s Pasta Sauce,” steaks, and onion. Garnish, if desired. Yield: 2 servings.

“Just Judi’s Pasta Sauce” Arroz Con Pollo

- 1 (3 1/2-pound) package chicken pieces
- 3 tablespoons olive oil
- 1 (16 oz.) jar “Just Judi’s Pasta Sauce”
- 1 (.28-oz.) package yellow rice seasoning mix
- 2 bay leaves
- 1 teaspoon dried oregano
- 1/8 teaspoon ground cloves
- 2 (14 1/2-ounce) cans chicken broth
- 2 cups uncooked long-grain rice
- 1 teaspoon salt
- 1/2 teaspoon pepper



Brown chicken, in 2 batches, in hot oil in a Dutch oven over medium-high heat for 5 minutes. Remove chicken, and drain on paper towels. Heat “Just Judi’s Pasta Sauce” until warm. Add next 4 ingredients, and cook, stirring often, 15 minutes. Add chicken pieces and broth, and bring mixture to a boil. Reduce heat, and simmer 15 minutes. Stir in rice, salt, and pepper, and bring to a boil. Cover, reduce heat to low, and simmer for 40 minutes or until rice is tender. Yield: Makes 8 servings

Lamb and “Just Judi’s Pasta Sauce” with Penne

- 1 tablespoon olive oil
- 1/2 cup finely chopped red onion
- 4 teaspoons minced garlic cloves
- 12 ounces lean ground lamb
- 1 cup dry red wine
- 1 (16 oz.) jar “Just Judi’s Pasta Sauce”
- 4 bay leaves
- 1 (14 1/2-ounce) can chicken broth
- 8 cups hot cooked penne (1 pound uncooked tube-shaped or short pasta)
- 1/2 cup (2 ounces) grated fresh Romano cheese



Heat oil in a large Dutch oven over medium heat. Add garlic and onions. Cover and cook 3 minutes, stirring occasionally. Add lamb to pan; cook over medium heat until browned, stirring to crumble. Drain. Wipe drippings from pan with a paper towel. Return lamb to pan. Add wine; bring to a boil. Cook 10 minutes or until liquid almost evaporates. Add “Just Judi’s Pasta Sauce,” bay leaves, and broth; bring to a boil. Reduce heat; simmer 10 minutes. Discard bay leaves. Add pasta and cheese; toss to coat. Sprinkle with 1 tablespoon parsley. Yield: 8 servings (serving size: 1 1/2 cups)

Grilled Tuna with Basil Butter and “Just Judi’s Pasta Sauce”

Basil Butter:

- 3/4 cup fresh basil leaves
- 2 tablespoons butter, softened
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon salt
- 2 garlic cloves, minced

Sauce:

- 2 (16 oz.) jars “Just Judi’s Pasta Sauce”
- 1/2 cup dry white wine
- 3 tablespoons capers
- 2 tablespoons balsamic vinegar
- 1/4 teaspoon sugar
- 1/4 cup chopped fresh flat-leaf parsley

Tuna:

- 4 (6-ounce) tuna steaks (about 1 inch thick)
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Cooking spray
- 4 basil leaves (optional)



Prepare grill or broiler. To prepare basil butter, combine first 5 ingredients in a food processor; process until smooth, scraping sides as needed. Set aside. To prepare sauce, warm “Just Judi’s Pasta Sauce” over medium-high heat. Stir in wine, capers, vinegar, and sugar; bring to a boil. Reduce heat; simmer 5 minutes, stirring occasionally. Stir in parsley. Set aside. To prepare tuna, sprinkle tuna with 1/2 teaspoon salt and pepper. Place tuna on grill rack or broiler pan coated with cooking spray. Cook 5 minutes on each side or until desired degree of doneness. Serve with sauce and basil butter. Garnish with basil leaves, if desired. Yield: 4 servings (serving size: 1 tuna steak, 1 cup sauce, and about 1 tablespoon basil butter)

Olive Oil-Poached Mahimahi with “Just Judi’s Pasta Sauce”

- 2 1/2 cups olive oil
- 4 (6-ounce) mahimahi steaks
- 1 teaspoon kosher salt



1/2 teaspoon freshly ground pepper, divided
1 (16 oz.) jar “Just Judi’s Pasta Sauce”
3/4 cup pitted kalamata olives, quartered
1 tablespoon capers
2 teaspoons chopped fresh rosemary
1 teaspoon red wine vinegar
Garnish: fresh rosemary sprigs



Pour oil into an 8-inch, straight-sided skillet. Heat over medium-low heat 8 minutes or until oil reaches 175° to 180°. Sprinkle fish with kosher salt and 1/4 teaspoon pepper. Carefully place into hot oil. Cover and poach 6 to 10 minutes or until fish flakes with a fork. Transfer to a serving platter, and keep warm. Place “Just Judi’s Pasta Sauce” in a medium sauce pan. Stir in olives, capers, chopped rosemary, vinegar, and remaining 1/4 teaspoon pepper and stir over medium high heat until hot. Serve over mahimahi. Garnish, if desired. Yield: Makes 4 servings

Soft-Shell Crabs With “Just Judi’s Pasta Sauce”

1 (16 oz.) jar “Just Judi’s Pasta Sauce”
8 soft-shell crabs, dressed
Vegetable oil
Seasoning mix:
1 1/2 tablespoons paprika
1 teaspoon salt
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon dried thyme
1/2 teaspoon ground red pepper
1/2 teaspoon ground white pepper
1/4 teaspoon ground black pepper
1/4 cup butter or margarine, melted and divided
Hot cooked angel-hair pasta



Cook the pasta in a large pot of boiling, salted water, according to package directions. Drain completely and place in a large bowl. Sauté “Just Judi’s Pasta Sauce” for 2 to 3 minutes. Set aside. Combine paprika and next 7 ingredients. Brush crabs with 2 tablespoons melted butter, and coat with seasoning mixture. Pour oil into nonstick skillet and heat to 350°. Cook crabs 1 to 2 minutes on each side or until done. Serve over pasta with “Just Judi’s Pasta Sauce.” Drizzle with remaining butter. Yield: 4 servings

“Just Judi’s Pasta Sauce” Herb Burgers

1 pound ground beef
3 tablespoons chopped fresh parsley
2 tablespoons chopped fresh chives
1 tablespoon chopped fresh basil
1 garlic clove, minced
1 teaspoon salt
1 teaspoon chopped fresh oregano
1/2 teaspoon chopped fresh or dried rosemary
1/2 teaspoon pepper
1 (16 oz.) jar “Just Judi’s Pasta Sauce”
4 large crusty French rolls, split
Grilled potato wedges



Brush potato wedges with a flavored oil before grilling the burgers. Combine first 9 ingredients; shape into 4 patties. Grill, covered with grill lid, over medium-high heat (350° to 400°) 5 to 6 minutes on each side or until beef is no longer pink. Heap 1/2 cup warmed “Just Judi’s Pasta Sauce” on bottom half of each roll; add patties and roll tops. Serve with potato wedges. Yield: 4 burgers

“Just Judi’s Pasta Sauce” Or Just Judi’s Banana Pepper Mustard” And Fried Catfish Sandwiches

3/4 cup yellow cornmeal
1/4 cup all-purpose flour
2 teaspoons salt
1 teaspoon ground red pepper
1/4 teaspoon garlic powder
4 catfish fillets (about 1 1/2 pounds)
1/4 teaspoon salt
Vegetable oil
4 onion sandwich buns, split and toasted
Lettuce leaves
1 (16 oz.) jar “Just Judi’s Pasta Sauce” or “Just Judi’s Banana Pepper Mustard”



Combine first 5 ingredients in a large shallow dish. Sprinkle fish with salt; dredge in flour mixture, coating well. Pour oil to a depth of 3 inches in a Dutch oven; heat to 350°. Fry fish 4 to 5 minutes on each side or until golden brown. Meanwhile, heat “Just Judi’s Pasta Sauce” until hot. Drain fish on paper towels. Serve on sandwich buns with “Just Judi’s Pasta Sauce” or “Just Judi’s Banana Pepper Mustard” and lettuce allowing for 1/4 cup sauce per sandwich. Yield: Makes 4 servings.

Walnut Pizza with Spinach and “Just Judi’s Pasta Sauce”

2 (7-inch) individual refrigerated pizza crust dough
2 tablespoons coarsely chopped walnuts
1 1/4 cup “Just Judi’s Pasta Sauce”
1/2 cup (2 ounces) feta cheese
1 tablespoon milk
1 teaspoon chopped fresh oregano
(or 1/4 teaspoon dried)
1/4 teaspoon black pepper
1 cup chopped spinach
1 cup shredded roasted chicken breast
1/4 cup chopped red onion
1 teaspoon white balsamic vinegar
1/8 teaspoon black pepper



Bake pizza shells according to package directions. While pizza shells bake, heat a small skillet over medium-high heat. Add walnuts and “Just Judi’s Pasta Sauce”; cook 3 minutes or until walnuts are lightly browned, stirring constantly. Place walnut and “Just Judi’s Pasta Sauce” mixture, feta, milk, oregano, and 1/4 teaspoon pepper in a food processor; pulse to combine. Combine spinach and remaining ingredients; toss to combine. Divide walnut mixture evenly among pizza shells; spread evenly. Divide spinach mixture evenly among shells. Yield: 2 servings (serving size: 1 pizza) *NOTE: You can also use Arugula for this salad-topped pizza.

“Just Judi’s Pasta Sauce” Calzones

1 pound lean ground beef
3 1/2 cups (14 ounces) shredded mozzarella cheese, divided
1 (16 oz. Jar) “Just Judi’s Pasta Sauce,” divided
1/2 cup frozen chopped spinach, thawed and drained
2 teaspoons Italian seasoning
2 (10-ounce) cans refrigerated pizza crust
Olive oil



Cook ground beef in a large skillet over medium-high heat, stirring until it crumbles and is no longer pink. Drain. Combine beef, 2 1/2 cups cheese, 1/2 cup of “Just Judi’s Pasta Sauce” and next 2 ingredients. Unroll each pizza crust, and cut each crust into thirds. Roll each portion to a 5-inch circle. Spread 3/4 cup of meat mixture evenly over half of each circle. Moisten edges with water; fold dough over, pressing or crimping edges to seal. Place on a lightly greased baking sheet, and cut slits in tops to allow steam to escape. Brush with olive oil. Bake at 375° for 25 to 30 minutes or until golden.

Top with remaining cup of “Just Judi’s Pasta Sauce”; sprinkle with remaining cheese. Heat under broiler until cheese is melted. Note: Freeze baked calzones up to 1 month, if desired. Thaw in refrigerator overnight. Wrap calzones in aluminum foil, and bake at 300° for 1 hour or until thoroughly heated. Yield: Makes 6 servings *NOTE: Serve with potato chips and fresh fruit.

“Just Judi’s Pasta Sauce” BLT Pasta Salad

1 pound bow-tie or wagon-wheel pasta
1 (16 oz.) jar “Just Judi’s Pasta Sauce”
6 slices bacon or turkey bacon, cut crosswise into 1/2-inch pieces
Fresh chopped Parsley, to taste
Fresh chopped Basil, to taste
3 cups finely shredded romaine lettuce (or spinach) to line the serving bowl

Cook the pasta in a large pot of boiling, salted water, according to package directions. Drain completely and place in a large bowl. Heat “Just Judi’s Pasta Sauce” until warm. Stir into pasta. Cook the bacon in a 10-inch skillet over medium heat, stirring frequently, until crisp. Drain on paper towels. Stir the bacon, parsley, and basil into the pasta mixture. Just before serving, adjust seasonings to taste. Line a deep serving dish with the shredded lettuce (or spinach), top with the pasta salad, and serve. Yield: 12 servings



“Just Judi’s Pasta Sauce” Basil Butter Orzo

1 pound dried orzo pasta
1/2 cup (1/4 lb.) butter or margarine
1 1/2 cups lightly packed fresh basil leaves
2 cloves garlic, chopped
1 (16 oz.) jar “Just Judi’s Pasta Sauce”
1/4 pound crumbled feta cheese
1 (4 oz.) jar capers, drained



In a 5- to 6-quart pan over high heat, bring 3 quarts water to a boil. Add orzo and cook just until tender to bite, about 10 minutes. Drain orzo and return to pan. In a food processor, purée butter, basil, and garlic. Add butter mixture to orzo. Stir over medium heat until butter is melted and pasta is hot. Stir in “Just Judi’s Pasta Sauce,” cheese, and capers. Pour onto a rimmed platter and serve hot.

“Just Judi’s Pasta Sauce” and Bell Pepper-Feta Toss

- 6 ounces uncooked linguine
- 1 large yellow or red bell pepper, seeded and cut into 1/8-inch strips
- 1 (16 oz.) jar “Just Judi’s Pasta Sauce”
- 1 (4-ounce) package crumbled feta cheese with basil and sun-dried tomatoes
- 1 (2 1/4-ounce) can or 1/4 cup sliced ripe olives, drained



Cook pasta according to package directions. Meanwhile, heat “Just Judi’s Pasta Sauce” until warm. Place bell pepper in a colander; drain pasta over bell pepper. Combine pasta, bell pepper, “Just Judi’s Pasta Sauce,” and remaining ingredients in a large bowl; toss gently. Serve immediately. Yield: 4 servings (serving size: 1 1/4 cups) *NOTE: Draining the pasta over the bell pepper cooks the pepper strips slightly before being tossed.

“Just Judi’s Pasta Sauce” or “Banana Pepper Mustard” Fried Green Tomato

- 1 garlic bulb
- 1 tablespoon olive oil
- 1 large egg
- 1/2 cup buttermilk
- 3/4 cup cornmeal
- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 4 medium-size green tomatoes, cut into 1/4-inch-thick slices
- 1 cup vegetable oil
- 4 cups gourmet salad greens
- Balsamic Vinaigrette
- 1 (16 oz.) jar “Just Judi’s Pasta Sauce” or “Banana Pepper Mustard”
- 1/4 cup chopped fresh parsley
- Crostini



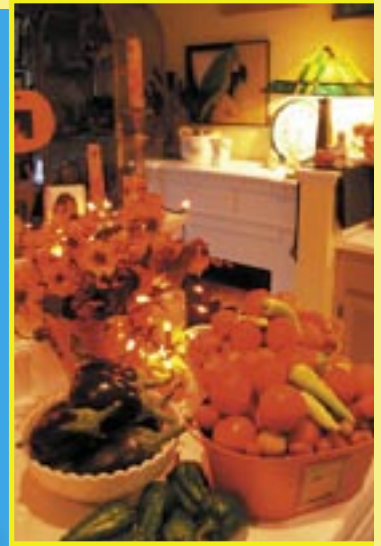
Garnish: fresh basil sprigs

Cut off pointed end of garlic bulb, and place on a piece of aluminum foil. Drizzle with olive oil, and fold foil to seal. Bake at 400° for 1 hour. Cool and peel 12 cloves; reserve any remaining cloves for other uses. Whisk egg and buttermilk in a small bowl. Stir together cornmeal and next 3 ingredients. Dip tomato slices in egg mixture, and dredge in cornmeal mixture, shaking off excess. Meanwhile, heat “Just Judi’s Pasta Sauce” or “Banana Pepper Mustard” in a saucepan. In a large skillet, heat oil to 350°; fry tomato slices, in batches, in hot oil 1 minute

on each side; drain. Toss greens with Balsamic Vinaigrette. Arrange on individual plates. Serve “Just Judi’s Pasta Sauce” or “Banana Pepper Mustard” topped with fried green tomatoes on the greens. Sprinkle with chopped parsley and garlic. Serve with Crostini. Garnish, if desired. Yield: Makes 4 servings.

Grilled Eggplant, Provolone, & “Just Judi’s Pasta Sauce” or “Banana Pepper Mustard” Sandwich

1/2 teaspoon dried basil
1/4 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon black pepper
8 (1/4-inch-thick) slices eggplant (about 1 1/2 pounds)
8 (1 1/2-ounce) slices French bread
Cooking spray
1 (16 oz.) jar “Just Judi’s Pasta Sauce” or “Banana Pepper Mustard”
2 (1 1/2-ounce) slices provolone cheese, each cut in half
1 cup gourmet salad greens



Prepare grill or broiler. Combine first 4 ingredients in a small bowl. Sprinkle evenly over eggplant. Place eggplant on a grill rack or broiler pan coated with cooking spray; cook 5 minutes on each side or until eggplant is tender and browned. Warm “Just Judi’s Pasta Sauce” or “Banana Pepper Mustard” in a saucepan. Place bread on grill rack or broiler pan coated with cooking spray; cook 1 minute on each side or until bread is lightly toasted. Spread 1 tablespoon “Just Judi’s Pasta Sauce” or “Banana Pepper Mustard” on each bread slice, and place 1/2 slice of cheese on each of 4 bread slices. Arrange greens, eggplant, and a dollop of “Just Judi’s Pasta Sauce” or “Banana Pepper Mustard” evenly over cheese, and top with 4 bread slices. Yield: 4 servings.

“Just Judi’s Pasta Sauce” Garden Omelet

1 cup “Just Judi’s Pasta Sauce”
1 small zucchini, chopped
1 small yellow squash, chopped
1/4 cup sliced fresh mushrooms
Vegetable cooking spray
4 eggs substitute
1 to 2 teaspoons hot sauce
1/4 teaspoon salt
2 ounces sharp Cheddar cheese, shredded
1 tablespoon chopped fresh parsley



Sauté “Just Judi’s Pasta Sauce” and next 3 ingredients in a 10-inch nonstick skillet coated with cooking spray over medium-high heat 9 minutes or until liquid evaporates; remove from skillet, and set aside. Wipe skillet clean. Whisk together eggs, hot sauce, and salt; pour into skillet coated with cooking spray. As mixture starts to cook, gently lift edges with a spatula, and tilt pan so uncooked portion flows underneath. Spoon “Just Judi’s Pasta Sauce” mixture onto eggs, and sprinkle with shredded cheese. Fold in half, and transfer to a serving plate; sprinkle with chopped parsley. Yield: Makes 2 servings

Grilled Scallops with “Just Judi’s Pasta Sauce”

24 large sea scallops (about 2 1/4 pounds)
2 tablespoons olive oil
3/4 teaspoon kosher salt
1/2 teaspoon freshly ground pepper
1 (16 oz.) jar “Just Judi’s Sunshine Pasta Sauce”
Garnish: fresh thyme sprigs

Brush scallops with olive oil; sprinkle with salt and pepper. Grill, without grill lid, over high heat (400° to 500°) 4 to 5 minutes or just until scallops are opaque, turning once. Warm with “Just Judi’s Pasta Sauce.” Arrange scallops over serving of “Just Judi’s Pasta Sauce.” Garnish with fresh thyme sprigs. Yield: 8 appetizer servings



“Just Judi’s Pasta Sauce,” Barley, & Shrimp Creole

2 1/2 cups chicken broth
1 cup quick-cooking pearl barley
1 tablespoon olive oil
2 stalks celery, chopped
1 (16 oz.) jar “Just Judi’s Pasta Sauce”
1/2 teaspoon dried thyme
1/2 teaspoon chili powder
3/4 pound medium shrimp (shelled and cleaned)



In a medium-size saucepan with a lid, bring 2 cups of the broth to a boil. Add the barley; cover, reduce heat to low, and simmer for about 15 minutes. Remove from heat; let stand, covered, for 5 minutes, then fluff with a fork. Meanwhile, in a large skillet with a cover, sauté the celery in olive oil until soft. Add “Just Judi’s Pasta Sauce,” the remaining broth, and the seasonings; simmer, covered, for 5 minutes. Add the shrimp; simmer, covered, for another 5 minutes, or until the shrimp are cooked through (pink and opaque) and the sauce has thickened. Serve over the barley. Yield: 4 servings (serving size: 1 heaping cup shrimp creole over 3/4 cup barley).

Chicken & “Just Judi’s Banana Pepper Mustard”

1/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon black pepper
4 skinless, boneless chicken breast halves,
cubed
1/2 cup butter
1 shallot, chopped
1/2 cup dry vermouth
1/2 cup chicken broth
4 tablespoons “Just Judi’s Banana Pepper
Mustard”
1/4 cup heavy cream
1 teaspoon chopped fresh parsley
1 lemon, juice and pulp



In a large, resealable plastic bag, mix flour, salt, and pepper. Place cubed chicken in the bag, and shake to coat. Melt butter in a medium skillet over medium heat, and saute the chicken until browned. Remove chicken from the skillet and set aside. Stir shallot into the skillet, and saute until tender. Mix in vermouth, chicken broth, and “Just Judi’s Banana Pepper Mustard.” Return chicken to the skillet, and blend in the heavy cream. Cover, reduce heat, and simmer about 15 minutes, until the vermouth mixture has thickened. Mix in parsley, lemon juice, and lemon pulp just before serving.

Shrimp & “Just Judi’s Banana Pepper Mustard”

1/4 cup finely chopped onion
2 garlic cloves, minced
2 teaspoons olive oil
1/4 cup white wine or water
2 tablespoons “Just Judi’s Banana Pepper
Mustard”

3/4 pound uncooked medium shrimp, peeled and deveined
1 small tomato, seeded and diced

In a nonstick skillet, saute onion and garlic in oil until tender. Stir in the wine and “Just Judi’s Banana Pepper Mustard.” Bring to a boil. Reduce heat to medium-low. Add shrimp; cook and stir until shrimp turn pink, about 5 minutes. Stir in tomato; heat through.



Pork Tenderloin With “Just Judi’s Banana Pepper Mustard”

- 1/3 cup red wine
- 1/3 cup soy sauce
- 2 tablespoons light brown sugar
- 2 pounds pork tenderloin
- 1/3 cup mayonnaise
- 1/3 cup sour cream
- 1 1/2 tablespoons “Just Judi’s Banana Pepper Mustard”
- 1 tablespoon minced fresh chives (optional)



Combine wine, soy sauce, and brown sugar in a large resealable plastic bag. Place tenderloin in bag, and refrigerate overnight, or at least 8 hours. In a small bowl, combine mayonnaise, sour cream, and “Just Judi’s Banana Pepper Mustard.” Mix well. Mix in minced chives if you wish. Chill until ready to serve. Preheat oven to 325 degrees. Place meat and marinade in a shallow baking dish, and roast for 1 hour, basting occasionally. Temperature of meat should register 160 degrees. Let rest for a few minutes, then cut into 1/2 inch thick slices. Serve with “Just Judi’s Banana Pepper Mustard.”

Scotch Eggs with “Just Judi’s Banana Pepper Mustard”

- 1 egg
- 1 cup mayonnaise
- 1/4 cup “Just Judi’s Banana Pepper Mustard”
- 2 tablespoons white sugar
- 6 eggs
- 2 quarts oil for deep frying
- 12 ounces ground pork sausage
- 1 tablespoon dried parsley, crushed
- 2 teaspoons grated lemon zest
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon dried marjoram
- salt and pepper to taste
- 1 egg, beaten
- 4 ounces dry bread crumbs



Place 1 egg in a small saucepan. With the heat on low, stir in mayonnaise, “Just Judi’s Banana Pepper Mustard,” and sugar. When it just

starts to boil, it's done. Remove and let sit until cool, then chill for at least 10 minutes. Place 6 eggs in a saucepan and cover with cold water. Bring water to a boil and cook eggs for 10 to 12 minutes. Remove from hot water, cool, peel. Heat oil in deep-fryer to 375 degrees. Put the sausage into a bowl with the finely parsley, lemon rind, nutmeg, marjoram, salt and pepper. Work all the ingredients well into the sausage with your hands. Make a coating for each hard boiled egg out of the sausage, working it round the eggs with wet hands to form an even layer. Roll the covered eggs in beaten egg, and then in dried breadcrumbs. Carefully slide in 3 eggs and fry for 4 to 5 minutes, until they turn deep golden brown. Turn them as they cook so that they brown evenly. Remove with a slotted spoon, drain on paper towel, and repeat with the remaining 3 eggs. Serve eggs with "Just Judi's Banana Pepper Mustard."



Brussels Sprouts in "Just Judi's Banana Pepper Mustard"

- 2 tablespoons cornstarch
- 1/4 cup water
- 1 (14.5 ounce) can chicken broth
- 1 pound Brussels sprouts
- 2 teaspoons "Just Judi's Banana Pepper Mustard"
- 2 teaspoons lemon juice

Dissolve cornstarch in 1/4 cup water, and set aside. In a medium saucepan over medium heat, bring chicken broth to a boil. Add Brussels sprouts, and cook until tender. Strain, reserving chicken broth, and place Brussels sprouts in a warm serving dish. Return chicken broth to stove, stir in "Just Judi's Banana Pepper Mustard" and lemon juice, and return to boil. Add cornstarch mixture. Cook and stir until thickened. Pour over Brussels sprouts to serve.



Ham Loaf with “Just Judi’s Banana Pepper Mustard”

1 cup dry bread crumbs
1 cup milk
2 eggs, beaten
2 pounds ground fully cooked ham
1 1/2 pounds ground pork
3/4 cup packed brown sugar
1/2 teaspoon ground cloves
1/2 teaspoon ground mustard
1 jar “Just Judi’s Banana Pepper Mustard”

In a large bowl, combine the bread crumbs, milk and eggs. Crumble meat over mixture and mix well. In a small bowl, combine brown sugar, cloves and mustard. Spread in two greased 9-in. x 5-in. x 3-in. loaf pans. Press meat mixture on top. Bake, uncovered, at 350 degrees F for 1-1/2 hours or until a meat thermometer reads 160 degrees F. Let stand for 10 minutes before inverting onto serving platters. Heat “Just Judi’s Banana Pepper Mustard” in a heavy saucepan for about 5 minutes. Remove from the heat. Serve with ham loaves.



Pork Medallions in “Just Judi’s Banana Pepper Mustard”

2 tablespoons vegetable oil
2 tablespoons coarse-grained mustard
1/2 teaspoon salt
1/2 teaspoon coarsely ground pepper
1 1/2 pounds pork tenderloin
1/4 cup dry white wine or chicken broth
1 jar “Just Judi’s Banana Pepper Mustard”

Stir together first 4 ingredients. Rub mixture over pork, and place in a large heavy-duty zip-top plastic bag. Chill 8 hours. Place pork on a lightly greased rack in a shallow roasting pan. Bake at 450° for 15 minutes. Reduce temperature to 400°, and bake 15 minutes or until a meat thermometer inserted into thickest portion registers 160°, basting with wine every 10 minutes. Slice and serve with “Just Judi’s Banana Pepper Mustard”





