

Jezebel Sauce

I haven't made this in awhile but it's excellent and super easy and versatile. (Very popular in the south.). Jezebel sauce is a sweet and spicy sauce with some sharpness and heat from the horseradish and mustard powder. The sauce makes an excellent condiment to serve over a block of cream cheese or along with a ham, pork roast or beef.



Ingredients

- 1 (10 ounce) jar apple jelly
- 1 (10 ounce) jar pineapple fruit preserves
- 1 (8 ounce) jar prepared horseradish
- 1 tablespoon ground dry mustard
- 1 teaspoon cracked black pepper

Directions

In a small bowl, mix together apple jelly, pineapple fruit preserves, prepared horseradish, ground dry mustard and cracked black pepper. Cover and refrigerate 8 hours, or overnight, before serving. That's it! Keeps in the fridge for weeks.