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# Classic Jezebel Sauce

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*Flavor variations you might want to try include replacing the pineapple preserves with apricot preserves or replacing the dry mustard with Creole or whole grain mustard.*

*Jezebel sauce makes a wonderful glaze for ham, pork tenderloin or roasted chicken. Brush on during the last 10 minutes of cooking and let the oven do its magic. You can reduce the heat in this dish by reducing the amount of horseradish used.*

**1 jar (18 ounce) apple jelly**

**1 jar (18 ounce) pineapple preserves**

**1 jar (5.25 ounce) prepared horseradish**

**1/4 cup dry mustard**

**2 teaspoons coarse ground black pepper**

In a large bowl, combine all of the ingredients.

Whisk until well blended.

Cover. Refrigerate until ready to serve.

To Serve: Spoon the sauce over a block of cream cheese and serve with crackers.

(The sauce will keep, covered, in the refrigerator for up to two weeks.)

Yield: 4 cups

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Per Serving (excluding unknown items): 139 Calories; 5g Fat (33.3% calories from fat); 5g Protein; 18g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 63mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fat; 1 Other Carbohydrates.