

Glazed Grilled Meat

Ingredients

- 1 jar Atkins and Potts Roast Garlic Jam or Horseradish Jam
- Your favourite chop or steak
- Salt & pepper to season

To Make

1. Season the meat then grill.
2. Half way through cooking, spread with a teaspoon of Atkins and Potts Savoury Jam to glaze and infuse flavour.

To Serve

Mashed sweet potatoes with melted butter is a treat with this dish. Steamed broccoli or grilled asparagus with Atkins and Potts Hollandaise Sauce to accompany.



Roast Beef Doorstop Sandwich



Ingredients

- 1 jar of Atkins and Potts Roast Garlic Jam or Horseradish Jam
- Fresh baked wholegrain bread
- Finely sliced roast beef
- Iceberg lettuce
- Sliced tomato
- Chopped pickle

To Make

1. Liberally spread thick slices of bread with butter and your choice of Atkins and Potts savoury jam.
2. Generously layer the other ingredients.

To Serve

Enjoy with baked potato wedges and Atkins and Potts Chipotle Chilli Mayonnaise.

Sweet, spicy dip

Ingredients

- 100ml of Extra Virgin Olive Oil
- 2 Tbl of a Chilli Jam of your choice

To Make

Combine ingredients and shake well and serve as an appetizer with toasted pita bread.