

Jam it up

By Ashleigh Noyes

Tribune columnist

Jam for breakfast, jam for dessert and jam for dinner. I'll show you how. A quick and simple way to give a flavorful kick to that drab old grilling. Sweet and savory all at once.

Grill-tastic Marinade

This jam I keep raving about, or any jam in general I am sure would be fine. Mix with a half and half mixture of BBQ sauce and jam and spread over the top of your meat to be grilled. I used pork ribs. Grill to desired wellness and enjoy.

I also used it on unbreaded chicken tenderloins, but I left out the BBQ sauce and I added in Kraft Anything Dressing sun dried tomato flavor. Awesome!