

Tracy's Wine Jellies
23 Colonel Butler Crescent
Niagara-on-the-Lake ON L0S 1J0
Made in Canada since 1997 
www.tracyswinejellies.com

Serving Suggestions

Our Wine, Bourbon, and Craft Beer Jellies make wonderful easy appetizers. They pair well with a fine cracker and a variety of cheeses such as Camembert, Brie, Cream Cheese, and Cheddar.

Serve them to your guests on a charcuterie board or cheese tray.

The jellies are not just for entertaining, they can also be served with grilled chicken or pork, or added to a stir-fry. Try them on your breakfast toast, bagel, or scone.

Our Hot Pepper Chardonnay, Apple Cinnamon Chardonnay, and Kentucky Bourbon Jelly pair well with grilled chicken or pork chop. Just place a spoonful on the side of your plate.

Spice up your life with our Merlot Habanero or Stout Habanero. Try it on your next cheeseburger, use it like any other condiment. If you like grilled cheese, cook the first side, flip it over in your pan, and let the jelly melt into the toasted bread.

Enjoy your jellies.

Thank you.

Tracy



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Shelf Life

Our **Wine and Craft Beer Jellies** are very stable, similar to honey or syrup. Store unopened jellies upright in the cupboard and away from extreme temperatures. Once opened, keep refrigerated. Since they are very stable “they are good until gone”. If you find a jar in your refrigerator a year from now, just buy more cheese and enjoy!

Planning a wedding or a shower, our small 60ml jellies make wonderful favours for your guests.

Remember to “Like”, “Follow”, and “Share” our posts on Facebook and Instagram.



[Shop Online 24/7](#) 

www.tracyswinejellies.com

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