



COOKING WITH
YUMMY LOTUS

53 RECIPES WITH A SWEET & SPICY TWIST

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YUMMY LOTUS

@ Y u m m y L o t u s

Welcome to the Yummy Lotus Kitchen!

I'm Alexa, the owner, jam creator, momma, and market-loving heart behind Yummy Lotus. What started as a love for food shared between friends and family has grown into jars of sweet-and-spicy joy that now travel from our kitchen to yours. Farmers markets are my happy place, and each recipe in this cookbook was inspired by the flavors, stories, and connections I've been lucky enough to share with my community.

This book is more than just recipes — it's an invitation to play, to gather, and to add a little yumminess to your everyday meals. From cocktails to crostinis, quick lunches to decadent desserts, I've created these recipes to be simple, flavorful, and fun. My hope is that these dishes spark joy in your kitchen and give you more ways to share love (and jam) with the people who matter most.

So grab a spoon, a jar, and let's make life a little sweeter, spicier, and a whole lot more yummy.

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TIPS & TOOLS FOR A YUMMIER KITCHEN

COOKING WITH JAM IS PLAYFUL, CREATIVE, AND SUPER VERSATILE. HERE ARE A FEW TIPS AND TOOLS TO HELP YOU GET THE MOST OUT OF YOUR YUMMY LOTUS JARS AND MAKE THESE RECIPES STRESS-FREE AND FUN:

KITCHEN TOOLS WE LOVE

- Sharp paring knife & chef's knife – For quick fruit slicing, cheese cutting, and garnish prepping.
- Small offset spatula – Perfect for spreading jam evenly on breads, pastries, and desserts.
- Cast iron skillet – For gooey grilled cheeses and perfectly seared meats.
- Mixing bowls in all sizes – Because jam pairs with just about everything, from dips to dressings.
- Cocktail shaker – A must for our jam-based cocktails. Bonus: doubles as a fun way to shake up mocktails for kids.
- Mini mason jars – For storing leftover dressings, marinades, or sending jam samples with friends.

TIPS FOR COOKING WITH JAM

- Start small. A little jam goes a long way. Begin with a spoonful, then taste and adjust.
- Balance sweet & savory. Pepper jam shines when paired with salty cheeses, grilled meats, or roasted veggies.
- Think outside the jar. Jam isn't just for toast. Use it in yogurt, salad dressings, cocktails, desserts, and more!
- Warm it up. A quick 5–10 seconds in the microwave or on the stovetop makes jam silky smooth for drizzling.
- Pair flavors. Spicy jams love flavorful partners: try habanero with goat cheese, or pear ginger with pork.



OUR GOLDEN RULE

COOKING SHOULD FEEL FUN. THESE RECIPES ARE HERE TO INSPIRE YOU. NOT BOX YOU IN. SWAP, PLAY, AND MAKE IT YOUR OWN. BECAUSE AT THE END OF THE DAY, IT'S ALL ABOUT CREATING SOMETHING YUMMY TO SHARE.





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HAPPY HOUR

YOUR GUIDE TO YUMMY BEVERAGES



"LIFE'S TOO SHORT FOR BORING DRINKS. STIR IN A SPOONFUL OF YUMMY."



RASPBERRY COOLER

MADE WITH RASPBERRY HABANERO JAM





CHEF'S NOTE:

Playful, tart, and lightly spicy.

Keep it alcohol-free or splash in gin for a spirited version.



1 Serving



5 Minutes

INGREDIENTS

- 1 Tbsp Yummy Lotus Raspberry Habanero Jam
- 1 oz lime juice
- 1 oz cucumber juice (or muddled cucumber, strained)
- 0.5 oz agave
- Club soda, to top
- Ice
- Garnish: cucumber & lime slices

INSTRUCTIONS

- Shake jam, lime juice, cucumber juice, and agave in a shaker with ice.
- Strain into a glass over fresh ice.
- Top with club soda.
- Garnish with cucumber and lime.



CHARCUTERIE BOARD

MADE WITH ANY YUMMY LOTUS JAM



4 Servings



10 Minutes



INGREDIENTS

- Sample Box of eight 1.5 oz Yummy Lotus Jams or your favorite jam of choice.
- Variety of cheeses (brie, blue, goat, cheddar, manchego, gouda)
- Meats (prosciutto, salami, chorizo)
- Crackers + nuts + fruit

INSTRUCTIONS

- Arrange meats and cheeses on a board.
- Arrange jams around board, setting jams near cheeses that pair nicely.
- Garnish with nuts, fruit + chocolate for balance.

Cheese Pairing Guide.....pg. 93



JAM + BRIE BURGER

WITH SWEET POTATO "BUNS"

MADE WITH BLACKBERRY SERRANO LIME JAM



4 Servings



40 Minutes

INGREDIENTS

- 1 lb ground beef (80/20 preferred)
- 1 tsp salt + ½ tsp pepper
- 4 thick slices brie cheese
- ½ cup Yummy Lotus Blackberry Serrano Lime Jam
- 2 large sweet potatoes, sliced into ½-inch rounds
- 2 Tbsp olive oil
- 2 cups arugula

CHEF'S NOTE:

A gluten-free burger that doesn't feel like a compromise. The jam acts as both sauce and flavor bomb, cutting through the richness of brie and beef.

INSTRUCTIONS

- Preheat oven to 425°F. Toss sweet potato rounds in olive oil and roast 20–25 min, flipping halfway.
- Form beef into 4 patties, season with salt + pepper. Grill or pan-sear 4–5 min per side.
- Top burgers with brie and let melt.
- Assemble: sweet potato round → burger → spoonful of jam → arugula → top with second sweet potato round.



SPICY SLAW

MADE WITH BLUEBERRY REAPER JAM

INGREDIENTS

- 4 cups shredded cabbage (green and/or purple)
- 1 cup shredded carrots
- ½ cup mayo
- 2 Tbsp apple cider vinegar
- 2 Tbsp Yummy Lotus Blueberry Reaper Jam
- Salt + pepper to taste

INSTRUCTIONS

- In a large bowl, whisk mayo, vinegar, and Blueberry Reaper Jam until smooth.
- Toss cabbage and carrots in dressing until evenly coated.
- Chill for 10 minutes before serving.



8 Servings



15 Minutes



YOGURT PARFAIT

MADE WITH BLACKBERRY SERRANO LIME JAM

INGREDIENTS

- 2 cups Greek yogurt
- 1 cup granola
- ½ cup Yummy Lotus Blackberry Serrano Lime Jam
- 1 cup mixed fresh berries
- Mint leaves, for garnish

INSTRUCTIONS

- Layer yogurt, granola, jam, and fresh berries into 2 glasses or jars.
- Repeat layers until filled.
- Garnish with mint leaves. Serve chilled.



2 Servings



5 Minutes

CHEF'S NOTE:

Light enough for breakfast, fancy enough for dessert. The tart jam with lime brightness makes every spoonful refreshing.

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