

Uses for your canned goods!

By [Dawn Norcross](#) on Thursday, August 22, 2013 at 8:21am

Salsa

Salsa Chicken: Spoon salsa over boneless skinless chicken breast, sprinkle with cheddar cheese and bake at 350 for 40minutes or until juices run clear. This chicken is SO moist.

I season my chili, goulash and spanish rice with salsa.

I add black beans and corn to my salsa.

Peach Jam

2 part jam to 1 part brown spicy mustard. Spread over chicken and bake until juices run clear.

My husband bastes ribs with peach jam before the BBQ sauce.

Red Onion Jam

Perfect over a pork roast

Apple Pie Filling

1 yellow or white box cake mix. Beat with 2 eggs and 1 quart apple pie filling. Bake as directed on box.

Pear Honey

Add to Bulgogi and homemade BBQ sauce.

Jellies/Jams/Preserves

I use as a glaze on grilled/broiled meats, put onto toasted Angel Food/Pound Cake, to add a bit of extra flavor to sauces, add a tsp per quart of sweet tea - Chrissie Owens

Canned meats - 4 oz jars

I use them for instant sandwiches, 4 oz is the perfect amount for a single chicken salad sandwich or bbq pulled pork sandwich - Chrissie Owens

Tomato Sauce

Great for base to chili, spaghetti or vegetable soup - Leisa Marie Mounts