

ONE-JAR WONDERS

USE THE LAST LINGERING SWIPES OF JAM, MUSTARD, AND NUT BUTTER IN THE JAR TO SHAKE UP A MULTIPURPOSE SAUCE, THREE-INGREDIENT COCKTAIL, OR BREAKFAST TO GO. THESE ALMOST-EMPTY-JAR IDEAS ARE GOOD TO THE LAST DROP.

BY NATALIE MECHEM

EVERYDAY



SWEET MUSTARD GLAZE

To an almost-empty jar of **Dijon mustard**, add $\frac{1}{4}$ cup **honey**, 1 Tbsp. each **Worcestershire sauce** and melted **butter**, 1 tsp. minced **fresh thyme**, and a pinch each of **salt** and **black pepper**. Screw on lid; shake until combined. Brush glaze over meat or fish in the last few minutes of cooking.

GIN-AND-JAM COCKTAIL

Fill an almost-empty jar of **jam** half full with **ice**. Add $1\frac{1}{2}$ oz. **gin**, a squeeze of **lemon juice**, and a dash of **lemon zest**. Screw on lid; shake until cold, about 30 seconds. Transfer to an ice-filled cocktail glass (or serve from jar). Top with **club soda** or sparkling water. Garnish with a **lemon wedge or twist**.



CHOCOLATE-HAZELNUT SHAKEN ESPRESSO

To an almost-empty jar of **chocolate-hazelnut spread** (such as Nutella) or nut butter, add 3 Tbsp. (1½ oz.) **cooled espresso** or strong brewed coffee, ¼ cup **milk** or nondairy milk, a drizzle of **honey**, and a splash of **vanilla extract**. Screw on lid; shake until combined. Serve over **ice**.

OVERNIGHT JAMMY OATS

To an almost-empty jar of **jam**, add ½ cup each desired **milk** and **rolled oats**, 2 Tbsp. **Greek-style yogurt**, and a pinch of **salt**. Screw on lid; shake until combined. Chill overnight. Stir in desired nuts and/or fresh berries just before serving.

PEANUT-LIME SAUCE

To an almost-empty jar of **peanut butter**, add 2 Tbsp. each **less-sodium soy sauce** and **lime juice**, 2 tsp. each **rice vinegar** and **honey**, and 1 tsp. each **sriracha** and grated **fresh ginger**. Screw on lid; shake until combined. Stir in warm water, 1 Tbsp. at a time, to reach desired consistency. Toss with hot cooked noodles or use as a veggie dip.

IF YOU DON'T HAVE AN ALMOST-EMPTY JAR, ADD INGREDIENTS TO A COCKTAIL SHAKER OR SALAD-DRESSING SHAKER WITH ABOUT 1 TBSP. JAM, NUT BUTTER, OR MUSTARD (DEPENDING ON THE RECIPE) AND PREPARE AS DIRECTED.