

SPREAD LOVE

It's the season for entertaining, and these versatile spreads—chutneys, jams, and preserves—deserve an invite to the party. Add something special to cheese and charcuterie spreads, level up savory mains and sweet treats, or gift a jar to the host with the most.

BY NATALIE MECHEM

Flavor Flourish

Click through for more on taking flavor to the next level this season with tips brought to you by Hidden Valley Ranch.



1 QUINCE & APPLE RASPBERRY ROSE CONSERVE

Rose oil brings floral notes to this juicy raspberry jam. It's a perfect partner for nutty cheese, such as aged Gouda or Gruyère, or as a filling for sandwich cookies and tarts. \$9 for one 6-oz. jar at [retailers nationwide](#)

2 GIRL MEETS DIRT ORCAS PEAR WITH BAY SPOON PRESERVES

Pears local to Orcas Island, Washington, team up with

fresh bay leaves for a mellow, slightly herbal spread. Spoon over baked Brie or a slice of (cooled) cheesecake. \$14 for one 7.75-oz. jar at [girlmeetsdirt.com](#)

3 INNA JAM PRETTY SPICY FRESNO CHILI JAM

Made with whole peppers—seeds and all—this vibrant spread is, as the name suggests, extra spicy with a

sweet finish. We recommend adding it to charcuterie boards or using it as a base for spicy-sweet glazes and dipping sauces. \$17 for one 10-oz. jar at [innajam.com](#)

4 BROOKLYN DELHI SPICY MANGO CHUTNEY

The mango chutney with hints of ginger gets its mild heat from Kashmiri chili peppers. Serve it on a grilled cheese or with roasted veggies for a sweet kick. \$8 for one 9-oz. jar at [retailers nationwide](#)

5 WOZZ KITCHEN CREATIONS STICKY DATE CANDIED ORANGE CHUTNEY

Citrus and dates meet warming spices for a spread that tastes like the holidays. Use it as a glaze for roasted pork, chicken, or shrimp, or pair with just about any cheese on your cheese board. \$13 for one 13-oz. jar at [wozzkitchencreations.com](#)