

Sauces and Glazes

Ladybug Gardens

Bean Salsa 16 oz—\$7 (mild)

Tequila Salsa 16 oz—\$7 (medium hot)

Barn Burner Hot Sauce 12 oz—\$7 (hot)

Chipotle BBQ Sauce 12 oz—\$7 (hot)

Habanero Hot Sauce 12 oz—\$7 (hot hot)

Raspberry Pepper Glaze 10 oz—\$7

Apple BBQ Sauce 12 oz—\$7

Pineapple Pepper Glaze 10 oz—\$7

Blackberry Salsa 16 oz—\$7

Toasted Pecan Topping 12 oz—\$7

Rum Strawberry Topping 12 oz—\$7

Syrups, Apple Butter & Jams

Ciderhouse Foods

Apple artisans of the Southern Sierra offering small batch quality specialty foods made in Springville with Springville apples.

Ciderhouse Foods Apple Syrups are delicious on pancakes (try with pumpkin pancakes), waffles, French toast, stirred in oatmeal, poured over ice cream, frozen yogurt, or cheesecake. The syrups can also be used to create a salad dressing, and a glaze for pork or chicken. Our syrups taste like liquid apple pie and are best when heated! Separation is normal, just shake well before using. Creamy Apple Syrup contains butter which solidifies when you refrigerate the syrup. Just heat the syrup and it is ready to use. The only difference between the Creamy and the Tangy is the butter in the Creamy version. Ciderhouse Tangy Apple Syrup has its own personality---a lighter taste where the apple and spices are more distinct. You can use either syrup in the recipes below, but I prefer the Tangy for cooking.

Apple Syrup 14 oz

Creamy—\$7

Tangy—\$7

No Sugar Added ([sweetened with agave nectar](#))—\$7

Jam 9 oz

Apple Blueberry Jam—\$7

Apple Almond Raspberry—\$8.50

Apple Butter 9 oz

Regular—\$7

No Sugar Added ([sweetened with agave nectar](#))—\$8.40