

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Cranberry Jalapeno Cream Cheese Dip

Recipe Courtesy of MelsKitchenCafe.com

INGREDIENTS:

12 ounces fresh cranberries

4-5 green onions, chopped

1/4 cup chopped fresh cilantro

1 jalapeno pepper, seeded and finely diced

1 cup sugar (more or less to taste)

1/2 teaspoon cumin

2 tablespoons fresh lemon juice (from about 1 large lemon)

1/8 teaspoon salt



2 (8 ounces each) packages cream cheese, light or regular, softened

Crackers, for serving

DIRECTIONS:

- ♥ Pulse the cranberries in a food processor or blender until coarsely chopped (alternately, you can do this task by hand).
- ♥ Add the green onions, cilantro, jalapeno, sugar, cumin, lemon juice and salt and pulse until the ingredients are well combined and finely chopped.
- ♥ Transfer the mixture to a covered bowl or Tupperware and refrigerate for 4 hours (or up to overnight) so the flavors have time to develop and the cranberries lose a bit of their tartness.
- ♥ When ready to serve, spread the cream cheese in an even layer on a serving plate or 9-inch pie dish. Top with the cranberry-jalapeno mixture, spreading evenly over the top of the cream cheese.
- ♥ Refrigerate for up to an hour before serving. Serve with crackers or tortilla chips.