

Cranberry Cream Cheese Dip
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* Note: this recipe makes a lot of cranberry topping. I halved the recipe and it worked great.

12 oz fresh cranberries
4-5 green onions, chopped
1/4 cup chopped fresh cilantro
1 jalapeno pepper, seeded and finely diced
1 cup sugar
1/2 tsp cumin
2 tbsp fresh lemon juice (1 large lemon)
1/8 tsp salt
2 (8 oz) packages cream cheese, light or regular, softened
Crackers, for serving

1. Pulse the cranberries in a food processor or blender until coarsely chopped (or you can do this by hand, but being careful leave the cranberries in larger pieces). Add green onions, cilantro, jalapeno, sugar, cumin, lemon juice and salt and pulse until the ingredients are well combined and finely chopped. Put the cranberry mixture in a covered bowl and refrigerate for 4 hours (or up to overnight) so the flavors have time to marinate. This step is essential for the dip to taste it's best.

2. When ready to serve, place your cream cheese on serving dish, top with cranberry mixture (if you are doing the full recipe, split the cranberry mixture between your two cream cheese blocks). Refrigerate for up to an hour before serving. Serve with crackers or tortilla chips. Enjoy!