

Cranberry Cream Cheese Dip

Link of recipe for credit: <https://www.bunsinmyoven.com/>

Ingredients

- 12 ounces fresh cranberries
- 5 green onions chopped
- 1/4 cup chopped cilantro
- 1 jalapeno pepper seeded and finely diced
- 3/4 cup sugar (more or less) to taste
- 2 tablespoons lemon juice
- 1/2 teaspoon cumin
- 1/2 teaspoon salt
- 16 ounces cream cheese at room temperature

Directions

1. Place the cranberries in the bowl of your food processor or blender. Pulse to give them a rough chop. Add the green onions, cilantro, jalapeno, sugar, cumin, lemon juice and salt. Pulse until well combined and finely chopped, but not pureed. Refrigerate for 4 hours (longer if desired, up to 24 hours.)
2. Spread the cream cheese on a serving plate or pie plate in an even layer. Top with the cranberry mixture.
3. Serve with crackers or tortilla chips.



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