

Cranberry Jalapeño Dip

Recipe By KELLY SMITH and ERIN BARNETT



INGREDIENTS:

- ☐ 12 oz. fresh or frozen cranberries
- ☐ 2 fresh jalapeño peppers, chopped, *seeds removed*
- ☐ 2 tbsp. fresh cilantro
- ☐ 2 green onions, *chopped*
- ☐ $\frac{3}{4}$ cup sugar
- ☐ 1 tbsp. lemon juice
- ☐ 1 pinch salt

DIRECTIONS:

- ☐ 1. Use a food processor to chop cranberries, a hand food chopper will also work.
- ☐ 2. Chop up green onion, jalapeño peppers, and cilantro
- ☐ 3. In a bowl, combine the chopped cranberries, green onions, jalapeños, cilantro with sugar, lemon juice, and salt.
- ☐ 4. Refrigerate until ready to serve.
- ☐ 5. Serve with crackers or crostini from Ingles Bakery.

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