



## Cranberry Jalapeño Dip

Recipe By KAITLYN BAKER

SERVES: 3-4

### INGREDIENTS:

- |   |   |
|---|---|
| <input type="checkbox"/> 12 oz. fresh cranberries                     | <input type="checkbox"/> 1/3 cup granulated sugar     |
| <input type="checkbox"/> 1 jalapeño, cut in half and deseeded         | <input type="checkbox"/> 1 tbsp. lemon juice          |
| <input type="checkbox"/> 4 green onions, whites and light green parts | <input type="checkbox"/> 1/2 tsp. salt                |
|   | <input type="checkbox"/> 8 oz. cream cheese, softened |
|   | <input type="checkbox"/> 2 tbsp. sour cream           |

### DIRECTIONS:

- ☐ 1. In a food processor, add the cranberries, jalapeño, green onions, lemon juice, sugar, and salt. Pulse until chopped.
- ☐ 2. Strain the cranberry mixture, reserving the juice.
- ☐ 3. In a mixing bowl, add the softened cream cheese and sour cream. Beat with a hand mixer (or stand mixer) until fluffy.
- ☐ 4. Add in the reserved juice until you get your desired thickness. Start with 1 tbsp. Stir in 1/3 to 1/2 of the cranberry mixture. Mix well.
- ☐ 5. Spoon into your serving dish. Top with the remaining cranberry jalapeno mix. Garnish with extra green onion, jalapeño, or parsley.

*Serve with crackers, fresh vegetables, pretzels, or even bagels.*

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