



*How the heck do I cook*

# CRANBERRY JALEPENO SPREAD

**Baxter**  
COMMUNITY CENTER

## CRANBERRY JALEPENO SPREAD

SERVINGS: 7

PREPPING TIME: 5 MIN

COOKING TIME: 5 MIN

### INGREDIENTS

- 12oz can of cranberry sauce
- 1/4 cup green onion
- 1-2 fresh jalapeño peppers
- 2 Tbsp. cilantro (optional)
- 1 Tbsp. lemon juice
- 1/8 tsp. salt
- 16 oz. cream cheese

### DIRECTIONS

1. Add cranberry sauce to a small saucepan over medium-low heat. Stir with a wooden spoon to break it down.
2. Finely green onion, jalapeño peppers and cilantro.
3. Add green onion, cilantro and jalapeños to warmed cranberry sauce.
4. Add lemon juice and salt on top of cranberry mixture and stir gently until blended.
5. Let sauce cool.
6. Use as a spread over cream cheese and crackers.

### NOTES:

Because cranberries have so much natural pectin, there's actually no gelatin involved in either the thick, jellied canned cranberry sauce or whole cranberry sauce. If you will be adding more sugar to the heated sauce, use a double boiler so that it doesn't get too hot too fast and turn into candy.