



Cranberry Jalapeno Spread

Looking for a holiday recipe to impress. Here is a recipe that will change your mind on how you feel about cranberries. Smother on a ritz cracker and impress the family with this easy spreadable recipe.



Prep time: **10 Minutes** chill time: **2 hours** Yields: **10 servings**

Ingredients

- 12 ounces** fresh whole cranberries, rinsed and pat dry
- 2 small** jalapeno peppers, seeded and cut into pieces
- 2** green onions, sliced
- 16 ounces** softened cream cheese
- 1/4 cup** Parsley
- 2 tablespoons** lemon juice,
- 2 tablespoons** maple syrup
- 1/3 cup** granulated sugar

Nutrition Facts

10 servings per container	
Serving size	(97g)
Amount Per Serving	
Calories	210
% Daily Value*	
Total Fat 16g	21%
Saturated Fat 9g	45%
<i>Trans Fat</i> 0g	
Cholesterol 45mg	15%
Sodium 140mg	6%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 12g	
Includes 9g Added Sugars	18%
Protein 3g	6%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Directions

Place the cranberries, jalapeno peppers, green onions, parsley, lemon juice sugar and maple syrup in a food processor.

Pulse until all ingredients are chopped, or finely dice all ingredients and thoroughly combine by hand if you do not own a food processor.

Transfer to a bowl and place in the fridge for at least 2 hours, placing the mixture in the fridge allows the flavors to develop and combine together.

In a large bowl, use a hand mixer, mix the cream cheese until nice and fluffy.

Place the cream cheese in a shallow serving dish and spread evenly.

Add the cranberry mixture on top of the cream cheese and gently spread evenly.

Place back in the fridge until ready to serve.

Serve and enjoy!!!