

Spicy Cranberry Salsa Dip

- 12 ounces fresh or thawed frozen cranberries (about 3 1/2 cups)
- 1 jalapeño pepper, seeded and chopped
- 4 chopped scallions
- 1/2 cup coarsely chopped cilantro leaves and tender stems
- 1 lime, zest and juice
- 1/2 cup granulated sugar
- 2 tablespoons grated or chopped fresh ginger
- 2- 8 oz. blocks of cream cheese



1. Place cranberries (thawed if frozen, about 3 1/2 cups), jalapeño pepper, scallions, cilantro, the zest and juice the lime, sugar (add up to 1/4 cup more if you like your salsa on the sweeter side), and fresh ginger in the bowl of a food processor.
2. Pulse until finely chopped, 25 to 30 pulses.
3. Taste and season with salt, transfer to a large bowl, and chill, covered, for at least 2 hours or up to 1 week.
4. Spoon over an eight-ounce block of softened cream cheese and serve with a variety of crackers. (The recipe will yield enough to cover two blocks of cream cheese).