

Holiday Cranberry Dip with Smoke Rings

INGREDIENTS

12 ounces fresh cranberries
4-5 green onions, chopped
¼ cup chopped fresh cilantro
2 TBSP Point Blank Pepper Company Smoke Rings, finely diced
1 cup sugar, more or less to taste
½ teaspoon ground cumin
2 tablespoons fresh lemon or lime juice
¼ teaspoon salt
2 (8-ounces each) packages cream cheese, light or regular, softened
Crackers, for serving

INSTRUCTIONS

Pulse the cranberries in a food processor or blender until coarsely chopped. Add the green onions, cilantro, jalapeno, sugar, cumin, lemon juice and salt and pulse until the ingredients are well combined and finely chopped. Transfer the mixture to a covered container and refrigerate for 4 hours (or up to overnight) so the flavors have time to meld and develop.

When ready to serve, spread the cream cheese in an even layer on a serving plate or 9-inch pie dish. Top with the cranberry-jalapeno mixture.

Refrigerate for up to an hour before serving. Serve with crackers.

Suggestions and Variations

- For a spicier version, use Point Blank Pepper Company Halo Rings
- Replace some of the sugar with Point Blank Pepper Company Table Sauce or Table Sauce 2.0
- Serve with bagel chips
- Mix in a few tablespoons of the cranberry dip with softened cream cheese in a container and refrigerate to use on bagels, toast or sandwiches.



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