



Cranberry Jalapeño Jam Appetizer

Ingredients:

- fc 1 (12 oz.) package fresh or frozen whole, unsweetened cranberries
 - 1 small jalapeño pepper
- fc 1-1/4 cup sugar
- fc 1/3 cup water
 - 3 Tbsp fresh lime juice
- fc 1/8 tsp salt
 - 1/4 cup chopped cilantro
 - 1-1/2 tsp fresh lime zest
- fc 2 (8 oz.) packages reduced fat cream cheese, softened
 - 1/4 cup thinly sliced green onion
- fc Reduced fat wheat snacks



Instructions:

Rinse cranberries and place in bowl of food processor. Remove ribs and seed from jalapeño; chop coarsely and place in food processor bowl with cranberries. Process cranberries and pepper until fine. Transfer chopped cranberry mixture into a 3 quart saucepan. Add sugar, water, lime juice and salt; bring to boil over medium high heat, boil 2 minutes. Reduce heat and simmer 10 minutes. Remove from heat and stir in cilantro and lime zest; transfer to large bowl, cover and cool. Spread cream cheese onto bottom of a shallow serving dish. Top with 1 cup* cranberry jalapeño jam and sprinkle with green onion. Serve with reduced fat wheat snacks.

*Recipe makes 2 cups jam; remaining 1 cup may be refrigerated up to 7 days or frozen for later use.