

WHITE CHEDDAR AND CRANBERRY CHRISTMAS DIP

Christmas Dip Ingredients

2 C Extra Sharp White Cheddar cheese (reserve 2 T)
8 oz. cream cheese at room temperature
¼ C cranberry sauce (recipe is below)
½ C fresh cranberries
French baguette or crackers
Olive Oil

Cranberry Sauce Ingredients

(NOTE! PREPARE THIS FIRST AND LET COOL! IT MAKES 2 CUPS.)

1 (12 oz.) bag fresh cranberries, rinsed (1 bag = 3 C cranberries)
1 C plus 2 T granulated sugar
3 T orange juice
1 T lemon juice
¼ C water

Instructions for Cranberry Sauce:

- 1) Add all ingredients to a medium saucepan
- 2) Cook over medium low heat, partially covered.
- 3) Stir occasionally until sugar dissolves and the cranberries burst, about 15 to 20 minutes. (Use a spoon or potato masher to burst them all if you like!)
- 4) Let this cool before folding this into the cheese, below.

Instructions for Dip:

- 1) Preheat oven to 375F
- 2) In a bowl, mix cheddar and cream cheese. FOLD IN cranberry sauce and fresh cranberries
- 3) Coat an oven-safe baking dish with butter or cooking spray and add the dip. Put dish on baking pan in middle rack of oven for 18-23 minutes or until heated through and bubbly.
- 4) While baking, slice the baguette and brush with olive oil and toast on a baking sheet for 1 -2 minutes. Or just use crackers!

Tip: You can save time by using leftover cranberry sauce or cranberry chutney from Thanksgiving or Christmas dinner. It will taste just as good or better! I always use real oranges and lemons. You can eliminate the lemon if you wish, add nuts, whatever!