

Cranberry Jalapeño Jam Appetizer



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

Rinse cranberries and place in food processor bowl. 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, and boil for 2 minutes. Reduce heat and simmer 10 minutes. Remove from heat, and stir in cilantro and lime zest; transfer to large bowl and cover to 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.