

## Cranberry Cream Cheese Spread

### Ingredients

- 1 ¼ cup sugar
- ½ cup water
- 1 – 12 oz package fresh or frozen cranberries
- 1 large tart apple, such as granny smith, peeled & diced small
- 1 medium sweet onion, diced small
- 1 orange
- ½ cup golden raisins (optional)
- ½ cup packed brown sugar
- ¼ cup cider vinegar, I also like Cuisine Perel Apple Cinnamon Vinegar
- 1 tsp cinnamon
- 1 tsp powdered ginger
- ¼ tsp salt
- 1/8 tsp allspice
- 1/8 tsp ground cloves
- 1/8 tsp nutmeg (I like to grind my own as I use it)
- ½ cup chopped toasted nuts – pecans, walnuts & sliced or slivered almonds all work well
- 8 – 24 oz cream cheese - softened

### Directions

Zest the orange & set aside. Peel the orange & pulse in a food processor until the consistency of crushed pineapple & set aside.

In a large saucepan on medium heat, bring white sugar & water to a boil (brown sugar is added later). Reduce the heat to low/medium-low & simmer for about 3 minutes. Carefully add the cranberries, apple, onion, orange, raisins, brown sugar, vinegar, cinnamon, salt, allspice, ginger, clovers & nutmeg.

Return to a boil & cook for about 2 minutes, then reduce heat to low/medium-low & simmer for about 20 – 30 minutes, stirring occasionally & breaking up whole cranberries, until desired chutney-like thickness is achieved. Frozen cranberries may need more time for this. Stir in the zest & nuts if serving right away.

I like to make a couple days ahead of time, as the flavors just keep getting better, but you can also serve hot/warm & it is delightful. I just don't add the nuts until right before serving so they will be crunchy.

One year, I accidently put ground mustard powder instead of ginger and, surprisingly, it was fantastic.

Form the cream cheese into your desired shape (or not), place on serving platter and cover with the cranberry chutney. Serve alongside crackers or veggies and your guests will be amazed!