Cranberry Salsa with Cream Cheese

Adapted very slightly from Cookbook Junkies (blog)



12 ounces fresh cranberries
3/4 cup sugar
1 medium jalapeno chile pepper, chopped (use more if you enjoy the heat)
2 tbsp cilantro
1 tsp ground cumin
2 green onions, chopped
8 ounces cream cheese
A cilantro leaf or two for garnish
Tortilla chips, crackers or petite toasts for serving

Per Serving (excluding unknown items): 157 Calories; 8g Fat (44.6% calories from fat); 2g Protein; 20g Carbohydrate; 2g Dietary Fiber; 25mg Cholesterol; 69mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 10

NOTE: make the cranberry salsa the day before, if possible, or at least 6-8 hours ahead so the sugar has time to dissolve and the flavors to meld. If you like spicy food, add more jalapeno. Some recipes call for 2 of them. If you taste the mixture you may think it's spicy with just one jalapeno, but once you add cream cheese to the bite, you'll hardly notice the heat from the jalapeno.

1. Allow cream cheese block to sit out at room temp (in the package) for a full 2 hours to soften.
2. SALSA: In a food processor add the jalapeno and green onions first, and whiz those up first so they're very small. Then add all of the ingredients, except the cream cheese and blend until it's finely minced, but so the cranberries still have just a little bit of form.
2. You can buy whipped cream cheese, or whip it yourself, or just use fully softened cream cheese and place on the plate.
3. Pour the salsa over the cream cheese and serve with tortilla chips, crackers, or petite toasts.