

Cranberry Salsa

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The original recipe came from Becky at scratchpantry.com and Acre Homestead on YT. I lightened it up a bit. It's hard to figure out the points because it's hard to figure out the number of servings. So just use this as a guide

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:61b35e225443a866262916d9>

- 12 oz bag of fresh whole cranberries
- 1 bunch green onions (chopped into 2-inch lengths)
- 1-2 fresh jalapenos peppers (to taste, roughly chopped)
- 1 bunch fresh cilantro (roughly chopped)
- 3/4 to 1 cup zero calorie sugar replacement (I use Lakanto Monkfruit (to taste))
- 2 limes (juiced)
- 1/4 teaspoon salt
- 8 oz light cream cheese

1. Place cranberries, cilantro, green onions and jalapenos into the bowl of a food processor. Pulse on and off until coarsely chopped. Scrape down the side of the bowl as needed. Be very careful not to over chop or cranberries will liquify.
2. Add cranberry mixture into a bowl and mix in sugar, lime

juice, and salt.

3. Place cranberry salsa into the refrigerator overnight.
4. Place cream cheese in your mixer and whip with whisk attachment for 5-7 until it is light and fluffy.
5. Spread cream cheese on a serving platter
6. Using a slotted spoon, spoon salsa over cream cheese leaving any excess liquid in a bowl.
7. Serve with your favorite crackers or chips! Enjoy!

Appetizer

Appetizer, snack

cranberry