

Cranberry Caramel Appetizer

1 8 oz. block cream cheese
2 c. fresh or frozen cranberries (unsweetened)
Sweet and Saucy Aunt Emily's Cranberry Caramel Sauce
Crackers or baguette slices
Optional: Pecans or diced jalapeno peppers

1. Place the block of cream cheese on a large plate.
2. Chop the cranberries in a food processor or blender.
3. Place the cranberries over the cream cheese.
4. Heat the caramel sauce and drizzle over the cranberries to your taste.

If you like, add pecans or peppers over the top.
Surround with crackers or baguette slices and serve.

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