

Cranberry Whipped Feta Dip



INGREDIENTS:

1 cup of crumbled
feta cheese, at room
temperature
¼ cup heavy cream
2 tablespoons olive oil
1 clove garlic, minced
Salt and pepper, to taste
1 cup of fresh or frozen
cranberries
¼ cup sugar
½ cup orange juice
1 teaspoon orange zest
½ teaspoon vanilla extract
A pinch of cinnamon
Crackers, for serving

INSTRUCTIONS:

1. In a small saucepan over medium heat, combine the cranberries, sugar, orange juice, orange zest, and vanilla extract.
2. Cook, stirring occasionally, until cranberries have burst and the mixture has thickened, about 10-15 minutes. Remove from heat and let cool completely.
3. In a blender, combine feta cheese, heavy cream, olive oil, and minced garlic. Blend until mixture is smooth and creamy. Season with salt and pepper to taste.
4. Spread whipped feta in serving dish, creating a well in the center with the back of a spoon.
5. Spoon cooled cranberry into the well.
6. Serve with crackers and enjoy.

