

# Dried Cranberry Orange spread with Rosemary

Prep: 30 min Total: 30 min Serves: 6

## Ingredients

- 8 oz. cream cheese (softened)
- 1 tsp crushed dried rosemary (or 1tsp fresh rosemary minced fine)
- 1 cup dried cranberries
- Zest of one orange
- 1-2 oz. Triple Sec or orange juice
- Makes a little over a cup of dip)

## Sharon's Hint

To make this a sweet spread over savory, omit the rosemary and add a ¼ cup brown sugar or honey. Serve with pretzel sticks or vanilla wafers.

## Directions

### Step 1.

In a small bowl, add softened cream cheese and rosemary. Mix well and set aside.

### Step 2.

In another bowl, add dried cranberries and toss with Triple Sec or orange juice. Microwave for 1 minute or let stand for ½ hour for fruit to soak up liquor/juice.

### Step 3.

Add berries and liquid into cream cheese mixture and stir to combine. Serve on crackers.