

## White Cheddar and Cranberry Dip



Serves: 6

### Ingredients

- 2 cups Extra-Sharp White Cheddar cheese, shredded (2 Tbsp. reserved)
- 8 oz. cream cheese, at room temperature
- ¼ cup homemade cranberry sauce
- ½ cup fresh cranberries
- French Baguette
- Olive Oil

### Cranberry Sauce - yields about 2 cups

- 1 (12 oz.) bag fresh cranberries, rinsed
- 1 cup + 2 Tbsp. granulated sugar
- 3 Tbsp. orange juice
- 1 Tbsp. lemon juice
- ¼ cup water

### Instructions

1. Preheat the oven to 375F.
2. In a bowl, mix together the cheddar cheese and cream cheese. Fold in the cranberry sauce and fresh cranberries. Transfer to an oven-safe baking dish and bake on a baking sheet on the middle rack for 30 minutes or until heated through and bubbly.

3. While the dip is cooking, slice the baguette on a diagonal and arrange the slices in one layer on a baking sheet. Brush tops of slices with olive oil.
4. After the dip is done baking, switch the oven to broil (high). Sprinkle the reserved cheddar on top of the dip; broil the dip and the prepared baguette slices for 1-2 minutes or until lightly brown and toasted. (Keep an eye on both as they burn easily).

### Cranberry Sauce

1. Add all the ingredients to a medium saucepan.
2. Cook over medium-low heat, partially covered, stirring occasionally, until the sugar dissolves and the cranberries burst, about 15-20 minutes.