

Cream Cheese Canapés with Fresh Cranberry Relish



1/2 cup sugar

1/2 cup orange juice

6-oz. fresh or frozen cranberries, divided*

1/2 tsp. orange zest

1 Tbsp. orange liqueur

8-oz. package cream cheese, softened

Combine sugar and orange juice in a saucepan over medium heat and bring to a boil. Add half of the cranberries and orange zest and return to a boil. Reduce heat and simmer for 10 minutes, stirring occasionally. When the cranberries start to pop, turn off the heat and fold in the remaining cranberries. Remove from heat, cool for 10 minutes, and stir in the orange liqueur.

To prepare the canapés, slice sesame seed baguette bread, spread with cream cheese and spoon cranberry relish on top. Garnish with fresh herbs.

*For a thicker relish, combine 3 tablespoons of cornstarch to 1/4 cup cold water and incorporate into mixture before adding the second addition of cranberries.