

Cranberry Chipotle Spread

From In Our Grandmothers' Kitchens

Ingredients:

1 cup water
1 cup sugar
3 cups (12 ounces) cranberries
2 to 3 chipotles in adobo from a can (plus a little of the adobo sauce), chopped
1 8-ounce brick cream cheese at room temperature
a few chopped pecans, toasted or candied

Instructions:

Begin early in the day, or even a day ahead. In a saucepan combine the water and the sugar and bring them to a boil. Add the cranberries and the chipotles, and return the mixture to the boil.

Reduce the heat, and boil until the cranberries pop, 5 to 10 minutes. (If the sauce seems too fuzzy, add a tiny amount of butter.)

Remove the mixture from the heat, cool it to room temperature, and then puree the sauce in a blender. Refrigerate it until it is needed.

When you are ready to make your spread, whip the cream cheese using an electric mixer. Beat in some of the chipotle-flavored cranberry sauce to taste. (Start with 1/2 cup and see how you like it.) If you want your spread to taste more of chipotle, stir in more of the adobo sauce.

Refrigerate until ready to use. You will have extra sauce which you can use for more spread or serve on the side of meat or poultry.

Sprinkle the pecans on the spread just before serving. Serves 6.