

## INGREDIENTS FOR 10 SERVINGS

- 10 Ounce Bag Frozen Cranberries, Thawed
- $\frac{3}{4}$  Cup Sugar
- 1 Serrano Pepper, Halved and Seeds Removed
- 1 Baguette, Sliced
- 4 Ounces Cream Cheese, Softened
- 4 Ounces Ricotta Cheese
- $\frac{1}{2}$  Teaspoon Salt
- Fresh Basil, finely diced



Sparkling Brut



Belgian Ale



## PREPARATION

In a food processor add the cranberries, sugar and Serrano pepper. Pulse the cranberries until the mix is well combined, but still has texture, do not over process. Pour the cranberries into a bowl, cover and refrigerate for 2 hours.

In a bowl add the cream cheese, ricotta and salt. Stir or use a hand mixer until combined. Set aside until preparing appetizers.

Add baguette slices to serving tray and spread the cream cheese and ricotta spread over the baguette. Add 1 Tablespoon of the prepared cranberry spread over the baguette and garnish with a touch of basil.

Do not prepare in advance as the cranberry sauce will seep onto the bread.