

Skillet Cranberry Cheddar Dip

- 1 6-ounce package white cheddar cheese, shredded
- 1 8-ounce package cream cheese (low-fat or regular), softened to room temperature
- 2 cups cranberries, frozen or fresh
- 1 Tbsp fresh rosemary, chopped
- ¼ cup pecans, coarsely chopped

Suggested dippers: sturdy crackers, graham crackers, gingersnaps

Place shredded cheddar cheese and cream cheese in a bowl. Mix to combine. Spread into a 9 or 10 inch cast-iron skillet (see note below). Top with cranberries, rosemary and pecans. Place over direct heat on grill, close grill cover (if possible) and cook for 10 minutes or until hot and bubbly.

Note: If you do not have a grill or skillet, place mixture in a 2 quart baking dish. Heat in the oven at 350 degrees for 15-20 minutes or until hot and bubbly.

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