

Cranberry Bruschetta



For the Cranberry Sauce

Zest of one orange
Juice from one orange
2 t Cointreau
1/2 c sugar
1/4 c agave nectar
1/2 t ginger powder
1 t crushed red pepper (more if desired)
1-1/2 c water
24 oz. cranberries
Cinnamon to taste

For the Bruschetta

2 loaves French baguette, sliced on a bias
1/2 c olive oil
8 oz. cream cheese
1 jalapeno, diced

For the Cranberry Sauce

Grate the orange zest into a large pot and add the juice from the orange. Next add the Cointreau, sugar, agave, ginger and red pepper flakes and heat while stirring until the sugar dissolves. Add the water and continue to serve until boiling. Add the cranberries and cinnamon (usually enough to just cover the berries). Bring to a boil, then reduce to a simmer for 15 to 20 minutes. Then using an immersion blender, blend the cranberries until a puree forms, leaving a few larger chunks for texture. Set aside to cool.

For the Bruschetta

Preheat the oven to 350F. Brush the bread slices with olive oil and toast in the oven for 10 minutes. Next spread cream cheese over each of the slices, followed by a spoonful (or two) of the cranberry sauce. Top with diced jalapeno peppers and return to the oven to bake for another 10 minutes. Serve warm.