

Appetizer

Cherry Pomegranate Cheese Spread

www.BobEvans.com

Servings: 24

Preparation Time: 10 minutes

Cook time: 30 minutes

1 jar Bob Evans Tart Cherry Pomegranate Preserves
1/2 cup tart apple (Granny Smith), peeled and chopped
1/2 cup onion, chopped
1/4 cup red wine
2 tablespoons white wine vinegar
1 tablespoon fresh ginger, peeled and grated
1 block cream cheese, softened

In a small saucepan, combine the preserves, apple, onion, wine, vinegar and ginger. Bring to a boil.

Reduce the heat. Cover and simmer for 15 minutes.

Increase the heat to medium high. Uncover and cook for 10 to 15 minutes or until most of the liquid evaporates.

Cool to room temperature.

Serve over the cream cheese with assorted crackers and toasted bread.

Per Serving (excluding unknown items): 37 Calories; 3g Fat (83.8% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 11mg Cholesterol; 30mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.