

Tangy Holiday Cream Cheese Spread

Prep Time: 10 Ready In: 20
Cook Time: 10 Servings: 10-12

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Ingredients

1 Pkg Cream Cheese softened	2 TBS Orange Juice concentrate
1/3 Cup cold water or milk	1 TBS Lemon Juice
2 TBS Honey	2 tsp Ginger (powdered)
1/2 tsp Garlic Powder	1 TBS Fresh Thyme

Directions

- 1 In a medium sized bowl, beat cream cheese on high speed with electric mixer until fluffy.
- 2 Add the orange juice concentrate and lemon juice and mix well.
- 3 Add the cold water or milk, honey, ginger, garlic powder, and fresh thyme, and beat on high speed until thickened and creamy.
- 4 Refrigerate for at least one hour, preferably 3, to chill and let flavors combine.
- 5 Serve with chips, crackers, breads, or relish tray.