



Curried Hot Pepper Dip

Ingredients:

400g soft cream cheese

4 TBL mayonnaise

4-5 tsp Moghul Curry

Salt to taste

½ cup hot pepper jelly

Spices Used: Moghul Curry

Instructions:

1 - In a medium bowl, beat cream cheese until softened.

2 - Add mayonnaise, Moghul Curry and salt. Beat until combined. Scrape the sides of the bowl and beat 30 seconds more.

3 - Spread onto a decorative serving plate. Spread jelly evenly over top.

4 - Garnish with something festive like cranberries, or slivered almonds.

5 - Serve with your favourite crackers.



A quick dip that is a crowd-pleaser. If you use a hot pepper jelly it really kicks up the heat.

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