

Christmas canapes and dips

Cheese dip, perfect with Co-op's American Selection



Method

- Beat together all the ingredients
- The dip will harden when left in the fridge so make it a little softer than you want it.

Ingredients

- Garlic paste
- 75g of cream cheese
- 110g of blue cheese (goat's cheese or brie works well too)
- 1 tbsp of cider vinegar
- 20ml of cream
- 2 tbsp of chopped chives

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Raita dip, perfect with Co-op's Indian Selection

Method

- Toast the mint, coriander and any optional extras in a small, dry frying pan for 5 minutes or until you can smell the aroma.
- Whisk together all of the ingredients

Ingredients

- 250ml of yoghurt
- 1 handful of fresh mint
- 1 handful of fresh coriander
- 1 lime, juiced and zested
- $\frac{1}{3}$ of a cucumber, grated

Optional extras

- 1tsp of Garam Masala
- $\frac{1}{2}$ a fresh chilli, diced
- A pinch of salt

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Cranberry salsa, perfect with Co-op's Vegan Pigs in Blankets

Method

- Pulse together all the ingredients in a blender until combined but not smooth.

Ingredients

- 350g of cranberries
- 1 spring onion, chopped
- 1 chilli, diced
- 1 lime, juiced and zested
- 150g of brown sugar (to taste)
- 2 tbsp of chopped chives

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