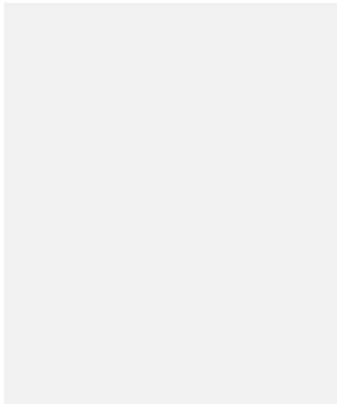


Cranberry Relish Buttermilk Dressing



Ingredients:

- ½ medium navel orange
- 1-2 tablespoon cranberry sauce (optional)
- ½ cup fresh cranberries rinsed and sorted to remove stems
- 1 – 3 oz. package Cream Cheese
- ¼ cup ASOYIA **ULTRA** LOW LIN SOYBEAN OIL
- 1/8 cup buttermilk
- 2 tablespoons honey
- ¼ teaspoon ginger
- Pinch of ground clove
- Pinch of salt



Print, trim, and fold on dotted line.

Asoyia Corporate Web Site: www.Asoyia.com

Asoyia 2730 Naples Ave., Sw, Suite 104, Iowa City Ia 52240 | Phone: 319.339.4645 | Toll Free: 877.276.9421
Fax: 319.339.4647 | ©2009 - Asoyia **Ultra** is a product of Asoyia. Asoyia® is a registered trademark



buttermilk).

Depending on your use, adjust the consistency to be either spread on muffins (less buttermilk) or pourable on pancakes and fruit salad (more

1. In a food processor or blender, coarsely chop orange include skin; add cranberry sauce and pulse to disperse;
2. Add cranberries and pulse to chop just until the cranberries are coarsely cut but still visible. Set aside.
3. In a mixing bowl, whip cream cheese, ASOYIA, buttermilk and honey to a light, airy consistency.
4. Add spices and the cranberry-orange relish and stir by hand until well blended.
5. If the mixture is too thick stir in a little more buttermilk.

Preparation Instructions:

Cranberry Relish Buttermilk Dressing