

Hot Jezebel

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Ingredients

1 (12 ounce) jar apricot preserves
2 teaspoons prepared horseradish
2 tablespoons Dijon-style prepared mustard
ground black pepper to taste
1 (8 ounce) package cream cheese, softened

Directions

In a medium-size bowl, combine apricot preserves, horseradish, mustard and black pepper. Taste the mixture and add more horseradish, mustard, and pepper to taste. Cover and chill this mixture overnight.

When ready to serve, place the cream cheese on a serving plate and pour the apricot mixture over the cream cheese. Serve with a basket of your favorite crackers.