

Whipped Feta with Cranberries & Pistachios

Your Thanksgiving appetizer duty, handled. This whipped feta is creamy and salty with a sweet-tart cranberry topping, crunchy pistachios, and a drizzle of honey. There's barely any chopping, you can prep it ahead, and once everything's piled into a dish, it looks like Martha Stewart herself stopped by to help. A little fresh orange zest on top brightens up every bite. Put out some toasted baguette and try to leave room for dinner. I dare ya.

Prep time: 10 minutes

Cook time: 10–15 minutes

Servings: 6–8 as an appetizer

Ingredients

Cranberry Topping

- 2 cups fresh cranberries
- ¼ cup maple syrup
- Zest and juice of 1 orange
- ¼ teaspoon ground nutmeg
- Pinch of salt

Whipped Feta

- 8 ounces block feta, drained
- ½ cup plain Greek yogurt
- 2 tablespoons olive oil
- ¼ teaspoon red pepper flakes
- 1 teaspoon honey, optional

Toppings & Serving

- ¼ cup chopped pistachios
- 1–2 tablespoons honey, for drizzling
- Fresh thyme leaves
- Extra orange zest, for topping
- Freshly ground black pepper
- Toasted baguette slices or crackers

Instructions

1 Make the cranberry topping. Add the cranberries, maple syrup, orange zest and juice, nutmeg, and salt to a small saucepan. Bring to a gentle simmer over medium heat, then reduce to medium-low. Cook for 10–15 minutes, stirring occasionally, until the cranberries burst and the mixture is thick and jammy. Set aside to cool.

2 Whip the feta. Add the feta, Greek yogurt, olive oil, red pepper flakes, and optional teaspoon of honey to a food processor. Blend for 2–3 minutes, scraping down the sides as needed, until smooth and creamy.

3 Put it together. Spoon the whipped feta into a shallow serving dish and use the back of a spoon to create a few swoops. Spoon the cooled cranberry topping over the center.

4 Add the finishing touches. Top with chopped pistachios, a drizzle of honey, fresh thyme, orange zest, and black pepper. Serve with toasted baguette slices or crackers.

Make Ahead

Prepare the whipped feta and cranberry topping up to 2 days ahead and refrigerate in separate airtight containers. Stir the feta before spreading it into your serving dish, then add the cranberries, pistachios, honey, thyme, orange zest, and black pepper just before serving.