



Kitchen Cheat Sheet: Cranberry Jalapeno Roll-Ups

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Tips and Extras

- Let the cream cheese soften, please. Trying to spread cold cream cheese is how kitchen tantrums and broken tortillas happen. Give it a minute to loosen up—just like your holiday inhibitions.
- Warm the tortillas slightly - but not so much that the cream cheese gets melty.
- Chop it fine. Nobody wants a giant jalapeño chunk ambushing them mid-bite. Dice those cranberries, pecans, and peppers small so the swirl stays tight and the flavor hits every corner.
- Roll it tight, refrigerate overnight. Like a good hairstyle, these babies hold better with a little chill time. Wrap 'em snug, refrigerate at least an hour (or up to 24), then slice like a pro.
- Use a serrated knife. Because nothing ruins your appetizer dreams faster than smooshed pinwheels. Serrated knives = clean cuts and compliments from nosy in-laws.
- Not a fan of bleu cheese? Sub in feta, goat cheese, or just more cream cheese. We're not the appetizer police—do what makes your mouth happy.

Variations

- Goat Cheese Glam – Swap the bleu cheese for creamy goat cheese if you want a milder, tangy flavor and dramatic gasps from your picky relatives.
- Add Bacon, Be Fabulous – Crumble in some cooked bacon because... well, bacon. Honestly, it should just be standard party etiquette at this point.
- Tropical Vibes – Ditch the cranberries for dried pineapple or mango and pretend it's Christmas in the Bahamas (cocktail umbrella optional but encouraged).
- Make it Vegetarian-ish – Leave out the bleu cheese and bacon, and throw in some green onion or shredded sharp cheddar. Still delicious, still party-worthy.
- Spice It Like You Mean It – Add a dash of chipotle powder or hot sauce to the cream cheese mixture if your guests like their appetizers with attitude.
- Mini Wrap Hack – Use small size tortillas for daintier pinwheels that scream, “I can be totally bougie when I want to.”

Storage

- **Fridge Life:** Store the sliced pinwheels in an airtight container, layered with parchment paper so they don't stick together like gossiping cousins at a reunion. They'll stay fresh for 3–4 days—if they last that long.
- **Make-Ahead Magic:** You can make the rolled-up logs (unsliced) up to 24 hours in advance. Just wrap 'em tightly in plastic wrap and chill. Slice right before serving so they stay crisp and photogenic.
- **Freezer?** Eh, skip it. These don't freeze well—cream cheese turns weird, tortillas get sad, and nobody wants to eat something that feels like a breakup text.

FAQs

Can I make these tortilla roll ups ahead of time?

Yes. In fact, they get better with a little chill time. Roll them up, wrap tightly in plastic wrap, and refrigerate for up to 24 hours before slicing. The flavors mingle, the cream cheese firms up, and you look like the most organized hostess in town.

Do I have to use bleu cheese?

Not unless you're trying to prove a point. Feel free to swap in goat cheese, feta, or extra cream cheese if bleu's a little too bold for your crowd.

How spicy are these?

That depends on your jalapeño's mood. Remove the seeds for a mild kick, leave them in for more heat, or toss in an extra pepper if you want these babies to talk back. Always take a little bite before adding them to the cream cheese.

Can I freeze them?

Mmm... no. The texture goes weird, the tortillas get soggy, and it's all very sad. These are a make-ahead fridge kind of appetizer, not a freeze-for-later situation.

Nice to have...

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✨ Serve your cranberry jalapeño roll ups (and your holiday drama) in style with this stunning [Fitz and Floyd Poinsettia Trim Serving Platter](https://www.restlesschipotle.com/cranberry-jalapeno-tortilla-roll-ups/). At 17 inches, it's big enough to hold all your appetizers and your emotional baggage—plus, it looks like something your glamorous great-aunt would've used to serve shrimp cocktail with a side of gossip. Click to add a little vintage flair to your party spread. 🍽️🌿🎄