

Cranberry Salsa

Ingredients:

- 1 12-ounce package fresh cranberries
- 1 peeled and cored *apple (granny smith, fuji, etc)
- 1/2 red onion
- 1/2 cup fresh cilantro
- 1/2 cup sugar
- 2 tablespoons lime juice
- 1 4 ounce can diced green chilies
- 2-4 jalapenos (seeded)
- 1/4-1/2 tsp ground ginger or 1 Tablespoon of fresh ginger
- 1 teaspoon ground cumin
- 1/2 tsp EACH salt, pepper

Directions:

Combine all the Salsa ingredients in a food processor and process until well combined. Chill well before serving. As it sits, it will mellow and change. Adjust the sugar and salt for your ideal flavors. Drain off any extra juice before serving.

*Note: original recipe called for a granny smith to add some tart, however I found that almost any apple will work! After blending and tasting, adjust your sugar and salt accordingly!