

Cranberry Salsa (courtesy of Filomena Riccioni)

Ingredients

1 bag, 3 cups fresh cranberries
1 small red onion
3 jalapeno peppers (deseeded if you want less heat)
6 tblsp. fresh cilantro chopped
15 cherry or grape tomatoes chopped
3/4 cup sugar or sugar substitute equivalent
1 tsp. ground cumin
3 tblsp. fresh lime juice

Preparation

In bowl of food processor with blade attachment pulse the cranberries, remove from processor and add to medium size bowl. Continue with onion, and peppers, making sure to pulse and add jalapeno last.

Add cilantro, tomatoes, sugar, cumin and lime juice to chopped ingredients and mix thoroughly. Best flavor if salsa sits overnight.

Great for a dip, over chicken or fish and excellent on fish tacos!