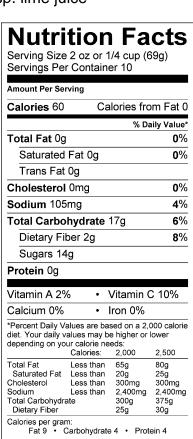


Cranberry Salsa

Ingredients:

1 (12 oz.) package fresh cranberries, picked over and stems removed

- 2 large celery stalks, finely diced
- 1 small white onion, finely diced
- 1 jalapeño pepper, seeded and minced
- 1/4 cup chopped fresh cilantro
- ½ tsp. kosher or sea salt
- 3/4 cup sugar
- 3 tbsp. lime juice











Directions:

- Process the cranberries in a food processor until coarsely chopped.
- 2. Transfer the cranberries to a medium bowl, and add the remaining ingredients.
- 3. Stir the mixture well to evenly combine.
- Transfer the cranberry mixture to a serving bowl; cover and refrigerate until ready to serve.