

Cranberry Salsa

Description

Fresh Cranberry Salsa is a tangy and terrific way to bring out the full cranberry goodness, it will jump out at you with flavor. Cranberry salsa goes perfect with turkey, pork and quail.

Ingredients

- 2 tangerines
- 3 tbsps sugar
- 3 cups raw cranberries (12 ounces)
- 1 serrano chile pepper, minced
- 1 tbsp zest of tangerine
- 1 apple, cored and chopped (tart variety - gala, braeburn, fuji)



Summary

Yield: 8

Prep Time: 15 minutes

Category: Salsas

Cuisine: American

Instructions

Prepare zest from both tangerines, about 1 tablespoon. Peel tangerines and discard peel. Slice tangerine sections into small pieces. Chop the apple into small pieces. Chop the serrano pepper into small pieces.

Wash the cranberries. In a food processor, pulse the cranberries to a coarse mixture. Don't over process. Transfer cranberries to a mixing bowl.

In the food processor, pulse the apples, tangerine sections, and serrano pepper to a coarse mixture. Careful not to over process. Combine mixture with the cranberries in the mixing bowl, and add the tangerine zest and sugar. Mix thoroughly.

Cover and let sit at room temperature for an hour to allow the sugar to completely dissolve. Mix again, cover and chill in the refrigerator for one to two hours (or overnight), before serving.