



Country Cranberry Apple Salsa

- 1 cup frozen fresh cranberries
- 1 Tablespoon honey or to taste
- 1/2 cup chopped sweet apples
- 1/2 cup chopped green onions
- 1 jalapeno pepper, seeded, minced
- 1/2 cup coarse chopped walnuts
- 1 to 2 Tablespoons lime juice
- 1/2 Tablespoon olive oil
- 3 Tablespoons chopped cilantro or parsley

Place cranberries in food processor; process to coarse chop. Place cranberries in medium sized bowl; toss with honey and apples; add green onions, jalapeno pepper, walnuts, lime juice, and olive oil. Stir in chopped cilantro or parsley. Serve chilled or at room temperature.

Yield: Serves 4 to 6

About the Recipe: This bright, fresh-flavored salsa adds a sparkle to any sandwich, main dish, or salad. The crimson color and crunchy texture of the fruits and nuts add a delightful forest flavor.