

Cranberry Salsa

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

2 to 3 scallions, chopped (white part and some green)
1 jalapeño pepper, seeded and diced (more if you like spice)
1 handful fresh cilantro, chopped
the juice of 1 lime
3/4 teaspoon sea salt
2 cups homemade whole berry cranberry sauce (I could give you the recipe, but honestly it's on the side of most bags of cranberries; just add a pinch of salt to the basic formula)

Instructions:

In a medium bowl combine the scallions, pepper, cilantro, and lime juice. Stir in the salt, then the cranberries.

Mix thoroughly. Chill, covered, for at least 1 hour before serving.

Makes about 2-1/2 cups.