

# cranberries

## Cranberry Salsa

(yield - 2 cups)

2	cups	cranberries, fresh or frozen
1/4	cup	cranberry cocktail
1	Tbsp	sugar
1/2	cup	dried cranberries
1/2	cup	chopped red onion
1	medium	jalapeno pepper, diced
2	medium	oranges
1	tsp	lime peel, grated
1	tsp	orange peel, grated
1/4	cup	lime juice
2	Tbsp	honey
2	Tbsp	orange juice
		salt & pepper

cranberries, cranberry cocktail and sugar. Bring to a boil over med-high heat, reduce the heat and simmer 5 minutes. Add the dried cranberries and simmer 2 min. longer. Remove from heat.

While the cranberries are cooling, peel and segment the oranges, cutting between the membranes over a small bowl to catch the juice. Dice the orange segments. In a medium bowl, combine the cranberry mixture with the remaining ingredients. Season to taste with salt and pepper. Refrigerate until ready to serve.

In a medium sauce pan, combine the

