

Cranberry Salsa

Fresh cranberries are minced up with jalapeno into a healthy, fresh, and vibrant salsa.

Prep Time

10 mins

Total Time

10 mins



4.96 from 25 votes

Course: Appetizer Cuisine: American

Keyword: Cranberry Salsa Servings: 10 Servings Calories: 56kcal

Ingredients

- 12 oz cranberries
- 1/4 cup sliced green onions
- 2 jalapeños minced
- 1/4 cup fresh cilantro leaves minced
- 2 tablespoons finely grated fresh ginger
- 2 tablespoons lemon juice
- 1/2 cup sugar

Instructions

1. Rinse, drain, and pick over cranberries, (discarding all that are soft or bruised). Place cranberries in a [food processor](#) or [blender](#); pulse until finely chopped but not mushy.
2. Place crushed cranberries in a [bowl](#); mix together with green onions, jalapeños, cilantro leaves, and ginger. Pour lemon juice and sugar over and stir together.
3. Cover with plastic wrap and refrigerate and allow flavors to develop. It will be a bit tart begin with, but as it is allowed to sit it will develop even more flavor.
4. Can be served as a plain salsa, but is amazing served over cream cheese with crackers.