

FROM THE KITCHEN OF...



FRESH CRANBERRY & JALAPENO RELISH

INGREDIENTS

12	OZ	CRANBERRIES, FRESH
1		JALAPENO
8	GRAMS	CILANTRO, FRESH (1/2 BUNDLE)
2		LIMES
1.5	OZ	HONEY
150	GRAMS	SUGAR
1/2	TSP	SALT

SERVINGS:

8

TIME TO PREP:

20 MINUTES

COOK TIME:

0 MINUTES

DIRECTIONS

- **DESEED THE JALAPENO AND CUT INTO LARGE CHUNKS. REMOVE THE CILANTRO LEAVES FROM THE STEMS. SLICE THE LIMES INTO WEDGES.**
- **PLACE FRESH CRANBERRIES & JALAPENO IN A FOOD PROCESSOR.**
- **ADD IN SUGAR, HONEY, SALT, CILANTRO AND LIME JUICE IN THAT ORDER.**
- **BLEND UNTIL CRANBERRIES ARE MINCED AND ALL INGREDIENTS ARE MIXED WELL.**
- **TASTE AND ADD MORE SUGAR, HONEY, SALT OR LIME JUICE IF NEEDED.**
- **STORE IN THE REFRIGERATOR UNTIL READY TO SERVE.**

TIPS & TRICKS

- ✓ **THIS RELISH MAKES A GREAT SIDE DISH, SALAD TOPPING OR ADD IT TO A SANDWICH TO KICK IT UP A NOTCH !!**
- ✓ **SPoon OVER A BLOCK OF CREAM CHEESE AND SERVE WITH CRACKERS FOR A CROWD-PLEASING APPETIZER!**