

# Cranberry Salsa

## Ingredients

2 cups fresh or frozen whole cranberries  
1 orange, peeled and chopped  
1 tablespoon grated orange peel  
1 tablespoon minced fresh gingerroot  
1 tablespoon chopped fresh parsley  
1 jalapeno pepper, seeded and chopped  
2 Tablespoons brown sugar  
2 tablespoons frozen orange juice concentrate, thawed

## Method

Coarsely chop cranberries in food processor. Add orange, orange peel, ginger, parsley, cilantro and jalapeno pepper and process 30 seconds or until mixture is coarsely chopped. Add brown sugar and orange juice concentrate and process about five seconds more. Yields two cups to serve as dip for chips or side dish.