



# Cranberry Salsa

Preparation: 10 min. Cook Time: 20 min. Yield: 3-4 cups  
Fox 5 November

1 lb cranberries  
1/4 cup orange juice  
1/4 cup cranberry juice (not cocktail)  
1 cup honey  
1 each sliced jalapeño pepper  
2 tablespoons chopped cilantro



In a 2 quart pot combine the orange juice, cranberry juice, and honey over medium heat. Bring to a boil and then reduce heat to medium-low and simmer for 5 minutes.

Add cranberries and cook for 15 minutes, stirring occasionally until the cranberries burst and the mixture thickens.

Do not cook over 15 minutes as the pectins will break down and the mold will not gel.

Remove from heat and allow to cool for 5 minutes.

Stir in the jalapeno and cilantro.

Pour into your mold and place in the fridge overnight.

Immerse the bottom of mold into hot water for 10-15 seconds to remove from mold. Turn upside down onto plate and serve.