

Cranberry Salsa

from simplycleanliving.blogspot.com

Ingredients

- 1 (12 ounce) bag of fresh cranberries
- 1 bunch cilantro, chopped
- 1 bunch green onions, chopped
- 1 jalapeno pepper, seeded and minced
- 2 limes, juiced
- 3/4 cup white sugar
- 1 pinch salt

Combine cranberries, cilantro, green onions, jalapeno pepper, lime juice, sugar, and salt in the bowl of your food processor, and chop to desired consistency. Our food processor is not big enough for this entire batch at once, so I mix it in a bowl, and then put it into the food processor in batches. This salsa is best made the night before or a few hours before, and refrigerated so that the flavors have a chance to blend, but do not make more than a day in advance. Serve with tortilla chips.

Recipe originally from allrecipes.com