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Fresh Cranberry Salsa

Makes about 3 cups

Sukey Garcett, a friend from Los Angeles, shared recipes from her family's Mexican Thanksgiving menu. Her husband, Gil, although having an Italian surname, is mostly of Mexican descent and comes from a family of talented cooks. Reinterpreting salsa, using cranberries instead of tomatoes, is a terrific, nontraditional spin on cranberry sauce. While Gil's mother chopped everything by hand, I took the liberty of grinding the cranberries in the processor, but I do prefer the look of the celery, onion, and jalapeño dice by hand. If you like your salsa spicier, or use a Serrano chile instead of a jalapeño.

- 1 package (12 ounces) fresh cranberries, picked over and stems removed
- 2 large ribs celery, finely diced
- 1 small white onion, finely diced
- 1 jalapeño chile, seeded, deribbed, and minced
- 1/4 cup chopped fresh cilantro
- 1/2 teaspoon kosher or sea salt
- 3/4 cup sugar
- 3 tablespoons fresh lime juice

In a food processor fitted with the metal blade, process the cranberries until coarsely and evenly chopped. Transfer to a medium bowl. Add the celery, onion, chile, cilantro, salt, sugar, and lime juice. Stir well to combine. Transfer to a serving bowl, cover, and refrigerate until ready to serve.

DO AHEAD:

The salsa is best if made at least 3 hours or up to 1 day in advance to allow the flavors to meld. Store in a tightly covered container in the refrigerator.