



COOKS ON MAIN

for the everyday chef

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Cranberry Salsa Crostini

Makes about 2-1/2 cups salsa; about 20-30 crostini, depending on bread

Cranberries are super-high in antioxidants, and their garnet red is a festive and tasty addition to any party! This salsa is tart, sweet, and spicy. Goat cheese perfectly compliments the zingy cranberries.

Salsa Ingredients:

- 1 (12oz) bag fresh cranberries
- 2 jalapeños, seeded and coarsely sliced
- 4-6 scallions, green and white parts, sliced (about 1/2 cup)
- 1/4 cup cilantro, roughly chopped, packed
- 1 tablespoon lime juice, freshly squeezed
- 1/4 teaspoon kosher salt
- 3/4 cup sugar, more to taste if desired
- 1/4 teaspoon cumin

To Serve:

- 8 oz. goat cheese
- Crostini toasts or crackers (a sturdy variety)

Directions:

1. Rinse the fresh cranberries in a colander. Pick out any bruised or withered berries. Towel dry the cranberries and place into the work bowl of a food processor.
2. Cut off the stem end of the jalapeño peppers, halve, remove the seeds, and any rib membranes. Coarsely chop the peppers and add to the cranberries.
3. Prep the scallions by washing and trimming away the root end. Roughly slice the scallions including about 6 inches of the onion's green portion. Add the scallions to the food processor.
4. Rinse the cilantro well and pat dry. Remove any coarse stems of the cilantro, but it's perfectly fine to include the tender portion of the stems in this salsa. (Not having to stem the cilantro will save a lot of time!) Add the cilantro to the food processor.
5. Add the remaining ingredients: lime juice, salt, sugar, and cumin.
6. Pulse the mixture in the food processor stopping occasionally to scrape down the sides. Chop until the all the ingredients are finely chopped, but not pureed.
7. Transfer the mixture to a bowl for refrigerator storage. Chill for at least one hour. As the salsa chills, the sugar will promote the release of the cranberries' juices. It will turn a lovely deep red – a dazzling color for any holiday table all season long.
8. *Serve the salsa atop a cheese-covered, smeared crostini.*