

Cranberry Salsa

Introducing our vibrant Cranberry Salsa recipe – a delightful fusion of tart cranberries, zesty citrus, and a kick of jalapeño heat. This refreshing salsa is a tantalising blend of flavours and textures, making it the perfect accompaniment for your favourite dishes or a flavourful dip to brighten up any occasion.

350g cranberries
2 lime puree portions
6 tbsp sugar
½ cucumber
1 white onion
4 scallions
jalapeños to taste
1 celery stalk
1 tsp salt
cilantro (optional)

METHOD. Add the frozen cranberries in a large mixing bowl. Sprinkle the sugar evenly over the cranberries. Add the lime puree portions and allow to thaw at room temperature for 15 min. Gently toss the cranberries, sugar and lime together until all the cranberries are coated. Let them sit for another 15 minutes. Dice the cucumber and finely chop the white onion, scallions, celery, and jalapeños. Add everything to the marinated cranberries. Sprinkle salt over the ingredients. Gently mix all the ingredients until well combined. If desired, add chopped cilantro for a fresh, herbaceous flavour. Refrigerate for at least an hour for the flavours to meld together. Before serving, give the Cranberry Salsa a final stir.

SERVING TIPS. Serve chilled as a vibrant and zesty accompaniment to tortilla chips, grilled meats, tacos or as a colourful topping for crackers.

Notes
