

# CRANBERRY SALSA



## *Ingredients:*

- 12 oz fresh cranberries
- 1/4 cup chopped green onion
- 1-2 fresh jalapeño, chopped
- 2-4 Tbsp fresh chopped cilantro
- 1/2-1 cup sugar (to taste)
- 1 Tbsp lemon juice
- 1/8 tsp salt
- 16 oz cream cheese (softened, whipped)



## *Instructions:*

1. Use a hand chopper to chop cranberries. (they liquify too much in a food processor)
2. Chop green onion, jalapeños and cilantro.
3. In a small glass bowl with cover, toss together all ingredients other than the cream cheese. Cover and refrigerate overnight. Take out the next day and stir all ingredients together. You may choose to strain out the excess liquid or not.
4. Whip softened cream cheese with mixer until smooth, for about 2 minutes, and spread in the bottom of a pie place.
5. Pour cranberry mixture on top and keep in the refrigerator until ready to serve with Ritz crackers or graham sticks.

Recipe presented by: Deborah Anderson



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