

January 2012:

Canned cranberries are available year-around so we should enjoy them in more ways than just with Turkey or Ham at the Holidays. This is a tasty salsa I came up with that has a bit of a bite from the ginger and onion; it can be served with chips as an appetizer or as a relish along with fish, chicken, pork or turkey. Enjoy!



### Cranberry Salsa

Makes approx. 3 cups

1 can whole cranberries  
Juice of ½ fresh lemon  
1 Tbsp. grated fresh ginger

1 C. drained crushed pineapple  
2-3 Tbsp. grated fresh white onion  
½ fresh Bell pepper – minced fine

\* In a med-sized mixing bowl, break up the cranberries, add all the other ingredients. Mix all together – let rest 1 hr. before serving.

\* Great with tortilla chips or as an accompaniment to fish, chicken, Pork or turkey.