

Cranberry Salsa

Elaine Willhoft

The Church of St. Michael and St. George - St. Louis, MO - 1985

Yield: 2 cups

*1 serrano chili pepper
2 cups cranberries, coarsely
chopped
1 tablespoon grated orange
peel
3 tablespoons chopped
cilantro
3 tablespoons orange juice
1 tablespoon tequila
2 teaspoons grated fresh
ginger
1/4 teaspoon ground cumin
1/4 cup honey*

Remove and discard the seeds and membranes from the serrano pepper. Mince the pepper.

In a bowl, combine the serrano pepper with the remainder of the ingredients. Mix well.

Store in the refrigerator.

Per Serving (excluding unknown items): 412 Calories; 1g Fat (1.3% calories from fat); 2g Protein; 101g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 9mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Fruit; 0 Fat; 4 1/2 Other Carbohydrates.