



Cranberries will be appearing in stores soon and what screams "the holidays are upon us" more than cranberries? Preserving a batch (at least) of Cranberry Salsa will give you a head start on the holiday party season. As your social calendar fills up, your free time will diminish to just about zero so having this salsa on hand will not only make your life easier, it will dazzle your friends!

Here in the west, we know just how versatile salsa can be. If you are really in a hurry, simply dump and serve with your favorite brand of chips. Please, at least, dump your beautiful cranberry salsa in a pretty serving dish! For something a little more festive, but still easy. make some canape toasts, spread on some goat cheese, top with your salsa, then garnish with fresh cilantro. Other uses; as a condiment for your holiday pork roast or turkey (we are smoking ours this year so this will be perfect!!). It's great on sandwiches, of course. Remember those turkey leftovers; how about on turkey tacos and quesadillas?

Spicy Cranberry Salsa

Yield: About 6 pint jars.

6 cups chopped red onion
4 finely chopped large Serrano peppers*
1½ cups water
1½ cups cider vinegar (5%)
1 tablespoon canning salt
1 1/3 cups sugar
6 tablespoons clover honey
12 cups (2¾ pounds) rinsed, fresh whole cranberries

*Caution: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

Wash and rinse 6 pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.

Combine all ingredients except cranberries in a large Dutch oven. Bring to a boil over high heat; reduce heat slightly and boil gently for 5 minutes

Add cranberries, reduce heat slightly and simmer mixture for 20 minutes, stirring occasionally to prevent scorching.

Fill the hot mixture into clean, hot pint jars, leaving ¼-inch headspace. Leave saucepot over low heat while filling jars. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids only finger-tight.

Process in a boiling water canner for 10 minutes. Adjust for altitude, if applicable. Let cool, undisturbed, 12-24 hours and check for seals.

Remove rings, wash jars thoroughly, dry, label, store in a cool, dark place.

Nutrition Information (Estimated values using Nutritionist Pro™ software)

Per 2 Tbsp: Calories 25, Total Fat 0 g, Sodium 74 mg, Fiber 1 g, Protein 0 g.

Daily Values: Vitamin A 0%, Vitamin C 4%, Calcium 0%, Iron 0%.

Percent Daily Values based on Dietary Reference Intakes.

Source: http://nchfp.uga.edu/how/can_salsa/spicy_cranberry_salsa.html