

Cranberry Salsa II

Elaine Butterfield

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*3 cups frozen cranberries
1/2 cup honey
2 tablespoons fresh lime
juice
1/2 cup chopped purple
onion
2 fresh jalapeno peppers,
seeded and coarsely
chopped
1/2 cup dried apricots,
chopped
1/2 cup fresh cilantro leaves
2 large oranges, peeled,
seeded and coarsely
chopped.*

Position the knife blade in your food processor.

Place all of the ingredients in the food processor.

Pulse until just chopped, stopping once to
scrape down the sides.

Transfer the mixture to a bowl.

Chill.

Per Serving (excluding unknown
items): 803 Calories; 1g Fat (0.6%
calories from fat); 6g Protein; 214g
Carbohydrate; 13g Dietary Fiber;
0mg Cholesterol; 18mg Sodium.
Exchanges: 4 1/2 Fruit; 9 1/2 Other
Carbohydrates.