



► SERVES 10

Total Time: 10 mins

- 1 jalapeño pepper
- ½ medium Granny Smith apple
- 1 green onion
- 1 lime
- 1 cup (250 mL)
cranberries, thawed
- 1 tbsp (15 mL) sugar
- ¼ cup (50 mL) fresh
cilantro leaves
- Gluten-free crackers or
tortilla chips

Cranberry Salsa

1. Remove the stem from the jalapeño, then cut in half lengthwise. Remove the seeds and veins with the **Coated Utility Knife** and place the jalapeño into the **Manual Food Processor**.
2. Cut the apple and green onion into chunks and add to the processor. Process until finely chopped.
3. Juice the lime with the **Juicer** to measure 1 tbsp (15 mL). Add the juice, cranberries, sugar, and cilantro to the processor. Process until the cranberries are coarsely chopped, scraping down the sides of the bowl as needed.
4. Serve the salsa in a small bowl with crackers or chips.

COOK'S TIP

The **Core & More** is another great tool for quickly and easily removing the seeds and veins of the jalapeño, which lessens the spiciness of the pepper.

You can make this recipe ahead of time. Just store it in the refrigerator, covered, for up to two days.