

Fantastic Raw Cranberry Relish

- 1 (12 oz) bag or 3 cups fresh cranberries
- 1/4 cup minced green onion
- 2 small jalapeno peppers, cored, seeded and minced (approx 2 tablespoons)
- 1/2 cup sugar
- 1/4 cup fresh cilantro leaves, minced
- 2 tablespoons finely grated fresh ginger
- 2 tablespoons fresh lemon juice

Rinse, drain, and pick over cranberries, discarding all that are soft or bruised. Place them in a food processor, pulse until finely chopped but not mushy. Place in a bowl, mix together with onions, jalapenos, sugar, cilantro leaves, ginger, and lemon juice. Cover with plastic wrap and refrigerate at least 4 hours so flavors develop.