

Cranberry Salsa

2 cups fresh cranberries
1 small Gala or Fuji apple, cubed
1 medium jalapeno, seeded and quartered
1 green onion, cut into 1 inch pieces
2 Tbsp. fresh cilantro
¼ cup superfine sugar
1 Tbsp. fresh lime juice
1 Tbsp. canola oil
½ tsp. sea salt

Pulse first four ingredients in a food processor until coarsely chopped, scrape down sides as needed. Transfer to a bowl and stir in remaining ingredients. Chill for at least 2 hours. Stir before serving.

*Serve with sweet potato chips.