

CRANBERRY LIME SALSA



RECIPE NAME: Cranberry Lime Salsa

RECIPE DESCRIPTION: Salsa

ACTIVE TIME: 10 minutes

TOTAL TIME: 10 minutes

SERVINGS: 3 cups

bon COOK PRODUCTS USED: Eco-Chop, Magnetic Measuring Trio, Stainless Steel Mixing Bowl, Octagonal Bonmat, Mandoline, FRENCH PANTRY Tahitian Lime Oil, FRENCH PANTRY bon Salt Natural Flakes

INGREDIENTS:

- 1 package (12 ounces) fresh cranberries, rinsed, stemmed, and picked over
- 2 large celery stalks, cut into 2-3-inch pieces
- 1/4 cup fresh cilantro
- 1 small white onion (about 4 ounces)
- 1 jalapeño chile, seeded
- 1/2 teaspoon FRENCH PANTRY *bon* Salt Natural Flakes
- 3/4 cup sugar
- 2 tablespoons FRENCH PANTRY Tahitian Lime Oil
- 1/2 fresh lime to squeeze

DIRECTIONS:

1. Working in batches, use Eco-Chop to dice cranberries, celery, and cilantro.
2. Then use Eco-Chop to mince onion and jalapeño.

3. Add mixture to Stainless Steel Mixing Bowl, then add sugar, Tahitian Lime Oil, lime juice & bon Salt. Stir well to combine.
4. Cover with Octagonal Bonmat and refrigerate until ready to serve.
5. Stir again just before serving. Serve with tortilla chips or cucumber slices.

bon Tip: Salsa is best when made several hours and up to 1 day in advance to allow the flavors to meld