

Earlene Moore's Cranberry Salsa

1 Pkg of Cranberries

– frozen and then put through grinder on Kitchenaid or in food processor until small bits

2 Small Bunch Green Onions

- chopped small

½ bunch of Cilantro

– chopped small

2 or 3 Jalapenos without the seeds

- if you like it spicier leave the seeds in one pepper

Stir together above ingredients and then

Add juice from 2 limes

1 Cup Sugar or sugar substitute

Let sit overnight in fridge before serving *(If you can stay out of it)*

This is sooooo good. Perfect for holiday snacking