

# Homegrown

NC STATE EXTENSION

## Cranberry Salsa

- ✓ 1 ½ cups of fresh or frozen cranberries, chopped
- ✓ 1 apple, roughly chopped
- ✓ 6 tbsp sugar
- ✓ 4 tbsp basil, chopped
- ✓ 2 tbsp orange juice
- ✓ 1 tbsp ginger, peeled and grated
- ✓ 1 tbsp lime juice
- ✓ 1 tsp cinnamon
- ✓ ½ tsp chipotle pepper
- ✓ ½ tsp sea salt



Discover more at:  
[go.ncsu.edu/Homegrown](https://go.ncsu.edu/Homegrown)

Roughly chop the cranberries and apples. Cover the cranberries and apple with the orange juice, lime juice, cinnamon and sugar. Add grated ginger, chipotle pepper and chopped basil. Stir. Serve with tortilla chips, fish or pair with a cream cheese ball. Will keep in the refrigerator for three days.