

Ruby Red Cherry-Cranberry Salsa

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Can you ever have too many varieties of salsa?? Not in my world! I adore tomato-based salsas, especially those made with a rainbow assortment of heirloom tomatoes fresh off the vine. Roasted salsas also offer a unique and complex flavor profile. My curiosity and creativity got me

thinking beyond these more traditional versions.

I wanted something a bit different that still tasted like salsa, and not a chutney, salad, relish or slaw. Then I remembered the cranberries...

Is cranberry salsa even a thing? Yes, it is. If you Google it, you will see an impressive assortment of options - most containing the same few ingredients, a LOT of added sugar, and served over a block of cream cheese. This is not what I was envisioning. I wanted to create a salsa that would highlight bold flavors, bright colors, heady aromas and crisp textures. I also wanted it to taste DELICIOUS without ANY added sugar. I found the WINNING combination!

Here's what I LOVE about this salsa:

- ~ strikingly vibrant
- ~ plenty of traditional flavors
- ~ just a hint of sweetness
- ~ a bit crunchy
- ~ NO added sugar
- ~ impressive nutrient profile
- ~ loaded with antioxidants
- ~ stays fresh for several days longer than traditional salsa fresca

I think you will LOVE this one too! Let's get started...

Total Time: 15-20 minutes Prep Time: 15-20 minutes Cook/Bake Time: None

For about 5 cups, you will need:

**1 bag (12 oz) fresh or frozen cranberries
3 large jalapeno peppers
1 large yellow bell pepper
1 large orange bell pepper
2 large red bell peppers
1 large purple onion
1 small bunch scallions (green stems only)
1 small bunch cilantro, roughly chopped (1/2 cup)
2 limes, zest and juice
3 Tbsp fresh ginger, finely grated
1/2 cup dried cherries (preferably unsweetened), finely diced
1/2 tsp smoked salt**

The Process:

- 1. You can either use the chopping blade of your food processor, or you can work on your knife skills. I did not have my food processor with me when I made this, so I got to hone my knife skills. I prefer the beautiful cuts using a knife can achieve, but if you use a food processor, just pulse until roughly chopped. You don't want mush.**
- 2. Pick through your cranberries, removing any rotten or over-ripe ones. If you're using frozen cranberries, chop these first. Then put them in a ziplock bag and return them to the freezer. If using fresh, pick them over, wash and dry. Give them a rough chop and put them in a large mixing bowl.**
- 3. Wash and dry the rest of the veg and cut into a small dice (if using a knife) or a rough chop if using a food processor.**

4. You can either de-seed and devein the jalapenos or leave them in if you'd like a little more heat. I like a bit of heat, so I left them in. You may wish to wear gloves while handling the hot peppers to protect your skin. Not sure how to de-seed and devein a jalapeno? Watch [this short video](#) by Chop Happy and you'll have it down in no time!

5. Combine all the chopped veg with the fresh cranberries in the large mixing bowl. Add the chopped cilantro, grated ginger, diced dried cherries, lime zest and juice and smoked salt. Stir to combine. If using frozen cranberries, add them now. Allow all the flavors to combine for about half an hour before serving.

I used about 7 oz of fresh cranberries (the amount of perfect cranberries I had left after picking out the not-so-perfect ones) and made up the difference with frozen cranberries. What I loved about using the dried cherries, as opposed to fresh or frozen) is that they absorbed the juices from the defrosting cranberries and plumped right up! However, you could use fresh or frozen cherries as well, just double the amount.

I think this is the most GORGEOUS salsa I've ever made! Try serving it with my perfectly crunchy oil-free [Baked Tortilla Chips](#)... YUM!

I've used it over stuffed sweet potatoes too... DELICIOUS!

I've also combined it with my [Mediterranean White Bean Dip ~ Oil-Free](#) and my [Crispy Potatoes](#) to make this BEAUTIFUL appetizer!

This appetizer can also be made using sweet potatoes instead of Yukon Gold or Russets.

If you make this recipe, I'd love to hear how you and your family, friends or guests liked it! Snap a photo and tag me too, [#chefcatherinebrown](#). I love seeing what you make!

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