

## Cranberry - Pear Salsa



- 12 oz. fresh cranberries, picked over and stemmed (or frozen that are partially thawed)
- 1½ cups peeled, cored, coarsely chopped pears (2 medium or 1 large)
- ½ cup diced green bell pepper
- ¼ cup honey
- ½ cup granulated sugar (or less depending on the sweetness of the pears)
- 1 fresh serrano chili, cored, seeded, and minced
- 1 tsp. finely grated orange zest
- 2 Tbs. fresh orange juice
- 1 Tbs. canola oil
- Pinch salt

Coarsely chop the cranberries (or pulse them in a food processor until coarsely chopped). Combine all the ingredients in a large bowl and toss gently. Taste and adjust the seasonings adding more salt, sugar or chile if needed. Allow flavors to combine for 30 minutes. Can be served cold or at room temperature.