

# RJ' SPICY CRANBERRY SALSA WITH WALNUTS

Servings. 6-8

## INGREDIENTS

1 (12 oz) bag cranberries (fresh or frozen)  
1 bunch of cilantro, chopped  
1 bunch of green onions, cut into 3" pieces  
1/2 cup walnuts  
4-6 tbsp **RJ's Hot or Med Hot Peppers in Oil**  
2 limes juiced  
3/4 cup of white sugar  
1 pinch of salt



## Cooking Instructions

Combine all ingredients in a food processor. Fit with medium chop.

Add all ingredients starting with: onions, cilantro, walnuts, RJ's Peppers in Oil, cranberries, sugar, salt and lime

Chop to Medium consistency. Refrigerate for 2-3 hours. \*Serve with tortilla chips.

\*Chef suggestion: Garden of Eatin' Blue Chips

**\*Chef's Notes: For milder version substitute RJ's "Mild" Peppers in Oil**