



Family and Friends Shared Recipes



Cranberry/Jalapeño Relish

Offered by:

Stephanie E, from Sorrento, FL.

- 1 (12-oz.) can whole-berry cranberry sauce
- 2 Tbs finely chopped white onion
- 1 Jalapeño chile, seeded and finely chopped
- 1 Tbs lime juice
- 2 tsp sugar
- ¼ tsp salt
- 1/8 tsp black pepper

In a medium bowl combine all ingredients and mix well.

Refrigerate, covered, up to three weeks.

Serve at room temperature.

Serve up with Easter Ham! Delish with a kick!