



Stuhlmuller Vineyards

Cranberry Salsa

INGREDIENTS

2 cups Fresh Cranberries
1/3 cup Chopped Red Onion
1 cup Cilantro
2 Diced Jalapeno
6 Tbsp Sugar
6 Tbsp Lime Juice
3/4 cup Chopped Walnuts
Sea Salt

INSTRUCTIONS

Run the Cranberries through a processor until they are finely chopped. Stir the sugar and lime together dissolving the sugar. Mix all together.

It's great with just chips, served poured over cream cheese, or as a spicy relish on your Turkey or Beef.



Wine Pairing: Reserve Alexander Valley Chardonnay 2017