



## Spicy Cranberry Salsa

6 cups chopped red onion  
4 finely chopped large Serrano peppers\*  
1½ cups water  
1½ cups cider vinegar (5%)  
1 tablespoon canning salt

1⅓ cups sugar  
6 tablespoons clover honey  
12 cups (2¾ pounds) rinsed, fresh  
whole cranberries

**\* Caution: Wear plastic or rubber gloves when handling and cutting hot peppers or wash hands thoroughly with soap and water before touching your face or eyes.**

Yield: About 6 pint jars

1. Wash and rinse 6 pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Combine all ingredients except cranberries in a large Dutch oven. Bring to a boil over high heat; reduce heat slightly and boil gently for 5 minutes.
3. Add cranberries, reduce heat slightly and simmer mixture for 20 minutes, stirring occasionally to prevent scorching.
4. Fill the hot mixture into clean, hot pint jars, leaving ¼-inch headspace. Leave saucepot over low heat while filling jars. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.
5. Process in a boiling water canner according to the recommendations in Table 1. Let cool, undisturbed, 12-24 hours and check for seals.

**Table 1.** Recommended process time for **Spicy Cranberry Salsa** in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	10 min	15 min	20 min

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