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  
1⅛ 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>
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<th>Table 1. Recommended process time for Spicy Cranberry Salsa in a boiling-water canner.</th>
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Developed at The University of Georgia, Athens, for the National Center for Home Food Preservation
Released by Elizabeth L. Andress, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. Revised January 2015.

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