

# Cranberry-Jalapeno Sauce

This starts my weekly Thanksgiving recipes for the month of November. I decided to start with a different twist on cranberry sauce. You can deseed the jalapeno before chopping to make it a little less spicy. You can put some Mexican seasonings on the turkey to tie it all together such as chili powder, cumin, coriander, oregano, salt and pepper. Please do not use the taco seasoning packets in the grocery store. It's so easy to make your own seasoning with the spices I just listed. I found the recipe on the food network website (shocker, I know!). Food network is my go-to. They have a section called "50 things to make with cranberries" and this is where I found the recipe. The first few recipes are different types of cranberry sauces which all sound delicious; however, watch the sugar. You can probably cut the sugar at least in half which is what I did for this recipe.

I hope you have a more adventurous family than mine. Tradition, tradition, tradition which means the same food every year. I've been slowly trying to bring in some new dishes or twists on dishes. My family does like spicy so I'm hoping this one passes the test. Enjoy!

xoxo,  
Kristin

- 1) Chop the cranberries and sugar in a food processor.
- 2) In a medium bowl, toss the cranberry mixture with the rest of the ingredients.

\*This isn't a cooked sauce. You can omit the cucumber and

once all the ingredients are tossed together put it in a small saucepan and heat for about 5 minutes.

Recipe from Food Network.