

Apple Cranberry Pomegranate Salsa

¼ cup sugar
¼ cup dry white wine
¼ cup water
¼ cup halved sweetened dried cranberries
1 large Granny Smith apple, diced
2 Tbsp fresh lime juice
¼ cup pomegranate seeds
¼ cup coarsely chopped toasted walnuts
1 Tbsp orange zest, loosely packed
1 Tbsp chopped fresh flat-leaf parsley
2 Tbsp extra virgin olive oil

Bring sugar, wine, and water to a boil in a small saucepan over medium heat. Remove from heat and add cranberries. Let stand 20 minutes, and drain. Transfer to a bowl. Toss together the apple and lime juice and stir into cranberries. Stir in pomegranate seeds, walnuts, orange zest, and parsley. Gradually stir in olive oil. This bracing and fresh all-purpose condiment pairs well with any holiday pork roast or turkey.