

Seasonal Eating

Cranberry Salsa with Sweet Potato Chips

1 orange, unpeeled, quartered and seeded
2 cups fresh cranberries
2/3 cup sugar
1/8 teaspoon salt
1/2 green bell pepper, chopped
1 jalapeño pepper, seeded and finely chopped
3 tablespoons chopped fresh cilantro
1/4 cup chopped pecans, toasted
1 sweet potato, peeled
cooking spray
1/4 teaspoon salt

For salsa: Place orange quarters in a food processor and process until coarsely chopped, stopping to scrape down sides. Add cranberries, sugar and salt pulse 2 or 3 times or until cranberries are coarsely chopped. Transfer mixture to a bowl and stir in green pepper, jalapeño pepper, cilantro and chopped pecans. Cover and chill for at least 2 hours.

For chips: Using a very sharp knife, slice sweet potato crosswise into 1/8" slices. Arrange the slices in a single layer on baking sheets coated with cooking spray. Coat sweet potato slices with cooking spray. Bake at 325 degrees for 15 to 25 minutes or until crisp. Remove chips from baking sheet as they begin to brown. Sprinkle with salt. Cool and serve with salsa.