

Raw Cranberry Fruit Salad

Ingredients

- 1 pkg raw cranberries
- 2 crisp apples, peeled & cored
- 2 seedless oranges, cut into chunks but not peeled
- 1/2 cup walnuts, finely chopped (optional)
- 3/4 cup sugar (vary amount to taste)

Directions

1. If you use the walnuts, start by pulsing into a fine chop in a food processor. Remove to a bowl.
2. Add a combination of the cranberries, apples and oranges to the food processor and grind or pulse until finely chopped but not mushy. Repeat until all fruit has been processed (number of times for this step depends on the size of your food processor)
3. Mix chopped fruit with nuts and add sugar. Let stand at room temperature until sugar has dissolved. Stir again to combine.
4. Refrigerate or serve at room temperature. Enjoy!

Notes

I found Michigan-grown cranberries at People's Food Co-op, and got Michigan apples from the Farmers Market.

I used Valencia oranges but had to seed them after cutting into chunks.

I did not add nuts due to concerns about allergies.

Amount of sugar can vary between 1/2 cup and 1-1/2 cups. I used less for a more tart, tangy salad.

Option: Add pomegranate seeds with the sugar for an even more festive salad.