

# Raw, Fresh Cranberry Salad

This is my family's favorite cranberry salad. It is both easy and delicious. We always make it at Thanksgiving and Christmas time. The holidays would not be the same without it.

Preparation time: 15 minutes.

## Ingredients

- 4 cups washed raw cranberries
- 4 cups cored apples 4 large, whole seedless orange, peeled and cut into sections
- 1 to 2 cups coconut sap sugar (depending on how sweet you would like your relish to be)

## Directions

1. Using your food processor and a medium-sized grating attachment/blade, grate/shred all the fruit and place in a large bowl. In the absence of a food processor, finely chop all fruit. (Though this takes lots of time) You may also use an old fashioned hand grinder. This will make a finely ground relish with lots of juice so be sure to set up an additional pan on the floor under the grinder to catch the drips.
2. Stir in the coconut sap sugar. Let sit at room temperature until sugar dissolves, about 45 minutes. Store in the refrigerator.

\*Variation

for a softer salad skin the apples

Makes about 6 cups.