



CHEF KAT WEATHERS™

### **Sweet & Spicy Cranberry Salsa**

Yield: 6-8 servings

- 1 (12-ounce) bag fresh cranberries
- 3/4 cup sugar
- 1 bunch cilantro, minced, or to taste
- 1 bunch green onions, minced
- 1 medium jalapeño pepper, seeded and minced
- 2 medium limes, juiced
- Salt and Pepper to taste

In the bowl of a food processor, add cranberries and process to a medium-fine consistency. Transfer chopped cranberries to a large bowl, add sugar, cilantro, green onions, jalapeño, and lime juice. Mix well. Adjust seasoning with salt, pepper, and lime. Add additional sugar if the cranberries are too tart.

Serve immediately with corn tortilla chips or over softened cream cheese with crackers.



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## **Blood Orange and French Green Bean Salad**

Yield: 4 servings

1 pound French green beans, trimmed  
Sea salt, as needed  
4 blood oranges or 2 large navel oranges  
2 tablespoons Champagne vinegar  
1 teaspoon honey  
1 tablespoon minced shallot  
3 tablespoons extra-virgin olive oil  
Freshly ground black pepper, as needed  
1/3 cup hazelnuts, toasted and roughly chopped

Fill a large bowl halfway full with ice water and set aside.

*To blanch the beans:* Bring a large saucepan of water to a boil over high heat. Generously salt boiling water and add green beans; cook until crisp-tender, 2 to 3 minutes. Drain beans in a colander and then transfer to the ice water to chill beans and retain color. Once chilled, drain beans and pat dry with paper towels.

Zest one teaspoon of zest from the blood oranges and set zest aside. Using a paring knife, remove the peel and white pith from all the oranges. Working over a small bowl, cut in between the membranes to release the segments into the bowl. Squeeze the leftover membranes to extract juice into the bowl; set aside.

*For the vinaigrette:* In a small bowl, whisk together vinegar, honey, shallot, oil, orange zest and about a tablespoon of blood orange juice from the bowl with the segments. Taste and adjust the seasoning with salt and pepper.

*To serve:* In a large bowl, carefully toss green beans and orange segments with the vinaigrette. Taste and adjust the seasoning with salt and pepper. Divide salad among chilled plates or platter, top with hazelnuts and serve.