

## *Chamoy* – No-Blender Recipe with Cranberries

### Ingredients (for approximately one cup)

½ cup	whole cranberries (fresh or frozen)
½ cup	apricot jam
¼ tsp	cayenne pepper, or to taste
1 tsp	salt, or to taste
2 tbsp	lime juice, or to taste
½ cup	water, plus more, as needed

Place cranberries, apricot jam and half a cup of water in a pot over high heat. Cook, stirring occasionally, until cranberries start to pop (approximately ten minutes). Mash cranberries with the back the spoon, and continue cooking and stirring, until it becomes a uniform paste. Add cayenne, salt and lime juice, mix and cook for one more minute. Adjust consistency by adding more water, as needed. Makes approximately one cup of *chamoy*.

