Zesty Cranberry Sauce

Source: Food for Life by Neal Barnard, MD; recipe by Jennifer Raymond, MS, RD

A unique twist on classic cranberry sauce!

About the Recipe

121 Calories · 0.7 g Protein · 2.9 g Fiber

Sauce/Dressing

Ingredients

Makes 8 Servings

- fresh or frozen cranberries (2 cups)
- orange juice concentrate (1/2 cup)
- ripe pears, finely chopped (2)
- medium apple, finely chopped (1)
- cinnamon (1/4 tsp.)
- grated orange peel (1 tsp.)
- raw sugar or other sweetener (1/2 cup or to taste)

Directions

1. Combine cranberries, juice concentrate, pears, apple, cinnamon, and orange peel in a saucepan and bring to a simmer over medium heat. Continue cooking, uncovered, until cranberry skins pop and mixture is thickened slightly, about 10 minutes.
2. Add sugar or other sweetener to taste.
3. Serve hot or cold.

Nutrition Facts
Per Serving (1/8 of recipe)

Calories: 121
Fat: 0.3 g fat
  Saturated Fat: 0 g
  Calories from Fat: 2.4%
Cholesterol: 0 mg
Protein: 0.7 g
Carbohydrate: 30.6 g
Sugar: 25.8 g
Fiber: 2.9 g
Sodium: 6 mg
Calcium: 24 mg
Iron: 0.5 mg
Vitamin C: 30.4 mg
Beta-Carotene: 33 mcg
Vitamin E: 0.3 mg