



Orange-Spice Cranberry Sauce



- 1 small orange
- ½ teaspoon pumpkin pie spice
- 1 can (16 oz) whole berry cranberry sauce

1. Grate orange peel; reserve. Peel white pith from orange; discard pith. Quarter orange. Remove seeds. Place orange quarters, 1 tablespoon reserved peel and pie spice in food processor bowl. Process to a coarse texture. (You will have about ½ cup pulpy liquid.)
2. Add orange mixture and pie spice to cranberry sauce. Stir gently, taking care to leave berries whole.

Nutrition Facts	
Serving Size (37g)	
Servings Per Container	
Amount Per Serving	
Calories 45	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 12g	4%
Dietary Fiber less than 1g	2%
Sugars 8g	
Protein 0g	
Vitamin A 0%	• Vitamin C 8%
Calcium 0%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	