

# Cranberry Orange Sauce

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

**Servings: 6**

**Yield: 1 1/2 cups**

*1/3 cup sugar*

*2 teaspoons cornstarch*

*1/2 cup orange juice*

*1/2 cup water*

*1 cup raw cranberries*

*2 teaspoons orange rind,  
grated*

In a two-quart saucepan, combine the sugar and cornstarch. Add the orange juice and water. Cook, stirring constantly, until the mixture comes to a boil.

Add the cranberries and cook for 5 minutes, stirring occasionally (the skins on the cranberries will pop). Fold in the orange rind.

Per Serving (excluding unknown items): 56 Calories; trace Fat (calories from fat); trace Protein; 14g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1/2 Other Carbohydrates.