Orange Sauce

What's Cooking II North American Institute of Modern Cuisine

Yield: 2 cups

2 tablespoons cornstarch
2 cups orange juice
3/4 cup sugar
1 1/2 cups oranges, peeled, pith
removed and sectioned

In a bowl, dissolve the cornstarch in 1/3 cup of orange juice.

In a saucepan, bring to a boil the remaining orange juice and sugar. Off heat, whisk in the diluted cornstarch.

Bring back to a boil. Remove from the heat. Let cool slightly. Fold in the orange sections.

Serve.

Per Serving (excluding unknown items): 992 Calories; 1g Fat (1.1% calories from fat); 6g Protein; 248g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 8mg Sodium. Exchanges: 1 Grain(Starch); 6 Fruit; 10 Other Carbohydrates.

Desserts

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Calories (kcal):	992	Vitamin B6 (mg):	.3mg
% Calories from Fat:	1.1%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	96.5%	Thiamin B1 (mg):	.7mg
% Calories from Protein:	2.4%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	1g	Folacin (mcg):	355mcg
Saturated Fat (g):	trace	Niacin (mg):	3mg
Monounsaturated Fat (g):	trace	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	trace	% Pofusor	n n%
Cholesterol (mg):	0mg		
Carbohydrate (g):	248g	Food Exchanges	
Dietary Fiber (g):	8g	Grain (Starch):	1
Protein (g):	6g	Lean Meat:	0

Sodium (mg):	8mg	Vegetable:	0
Potassium (mg):	1484mg	Fruit:	6
Calcium (mg):	164mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	10
Vitamin C (mg):	392mg		
Vitamin A (i.u.):	1546IU		
Vitamin A (r.e.):	304 1/2RE		

Nutrition Facts

Amount Per Serving			
Calories 992	Calories from Fat: 11		
	% Daily Values*		
Total Fat 1g Saturated Fat trace Cholesterol 0mg Sodium 8mg Total Carbohydrates 248g Dietary Fiber 8g Protein 6g	2% 1% 0% 0% 83% 30%		
Vitamin A Vitamin C Calcium Iron	31% 653% 16% 8%		

^{*} Percent Daily Values are based on a 2000 calorie diet.