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# **Cranberry Sauce w/ Raisins, Pineapple, Apricots, and Mandarin Oranges**

**2 12 oz bags fresh cranberries (approx 6 cups)**  
**1 1/2 cups golden raisins**  
**1 20 oz can crushed pineapple (approx 1 cup), drained**  
**6 ounces dried apricots (approx 1 cup), chopped**  
**1 15 oz can mandarin oranges (approx 1 cup), drained and chopped**  
**1 1/2 cups orange juice**  
**1 cup water**  
**3/4 cup sugar substitute (Splenda)**  
**1/2 cup walnut chips**

In a large saucepan over medium heat, mix all ingredients thoroughly.

Bring contents to a boil for approximately 10 minutes or until cranberries burst.

Remove from heat and cool in pan.

Mix walnut chips into mixture

Place in container and chill in refrigerator overnight.

Serve cold.

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Per Serving (excluding unknown items): 915 Calories; 2g Fat (1.7% calories from fat); 11g Protein; 235g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 41mg Sodium. Exchanges: 16 Fruit.