

# Orange Port Cranberry Sauce

*Parade Magazine*

*zest from one orange*  
*juice from one orange*  
*port wine*  
*1 cup sugar*  
*1 bag (12 ounce) fresh or frozen*  
*cranberries*

Finely grate the zest from one orange. Set aside.

Juice the orange into a liquid measuring cup. Add enough port wine to measure one cup total. Pour the liquid into a saucepan. Add the sugar. Bring to a boil over medium-high heat, stirring to dissolve the sugar.

Add the cranberries and cook, stirring, until the cranberries begin to burst, 5 minutes. Simmer, stirring, until the liquid is reduced, about 8 minutes.

Turn off the heat and stir in the zest.

Let cool before serving or before covering and freezing. (To serve after freezing, thaw overnight in the refrigerator.)

Per Serving (excluding unknown items): 774 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 200g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 13 1/2 Other Carbohydrates.

Side Dishes, Turkey

## Per Serving Nutritional Analysis

Calories (kcal):	774	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	100.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	trace
Total Fat (g):	0g	Folacin (mcg):	0mcg
Saturated Fat (g):	0g	Niacin (mg):	0mg
			0mg

Monounsaturated Fat (g): 0g  
 Polyunsaturated Fat (g): 0g  
 Cholesterol (mg): 0mg  
 Carbohydrate (g): 200g  
 Dietary Fiber (g): 0g  
 Protein (g): 0g  
 Sodium (mg): 2mg  
 Potassium (mg): 4mg  
 Calcium (mg): 2mg  
 Iron (mg): trace  
 Zinc (mg): trace  
 Vitamin C (mg): 0mg  
 Vitamin A (i.u.): 0IU  
 Vitamin A (r.e.): 0RE

Caffeine (mg):  
 Alcohol (kcal): 0  
 % Refuse: 0 n n%

## Food Exchanges

Grain (Starch): 0  
 Lean Meat: 0  
 Vegetable: 0  
 Fruit: 0  
 Non-Fat Milk: 0  
 Fat: 0  
 Other Carbohydrates: 13 1/2

## Nutrition Facts

### Amount Per Serving

Calories 774                      Calories from Fat: 0

### % Daily Values\*

<b>Total Fat</b>	0g	0%
Saturated Fat	0g	0%
<b>Cholesterol</b>	0mg	0%
<b>Sodium</b>	2mg	0%
<b>Total Carbohydrates</b>	200g	67%
Dietary Fiber	0g	0%
<b>Protein</b>	0g	
<b>Vitamin A</b>		0%
<b>Vitamin C</b>		0%
<b>Calcium</b>		0%
<b>Iron</b>		1%

\* Percent Daily Values are based on a 2000 calorie diet.