Cranberry Jelly

Audrie's Ceranbury Corner - Rapid City, SD
The Great Country Inns of America Cookbook (2nd ed) (1992)

Yield: 8 to 10 cups

8 cups (two pounds) cranberries 4 cups boiling water

4 cups sugar

Copyright: James Stroman

In a pan, boil the cranberries and water for 20 minutes.

Rub through a sieve.

Add the sugar and boil for 5 minutes.

Pour into hot sterile jelly glasses and cover with paraffin.

Per Serving (excluding unknown items): 3468 Calories; 2g Fat (0.4% calories from fat); 3g Protein; 896g Carbohydrate; 32g Dietary Fiber; 0mg Cholesterol; 44mg Sodium. Exchanges: 6 Fruit; 53 1/2 Other Carbohydrates.

Sauces and Condiments

Dar Carring Mutritional Analysis

Calories (kcal):	3468	Vitamin B6 (mg):	.5mg
% Calories from Fat:	0.4%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	99.3%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	0.3%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	2g	Folacin (mcg):	13mcg
Saturated Fat (g):	trace	Niacin (mg):	1mg
Monounsaturated Fat (g):	trace	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	1g		0 0 0%
Cholesterol (mg):	0mg		
Carbohydrate (g):	896g	Food Exchanges	
Dietary Fiber (g):	32g	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	0
Sodium (mg):	44mg	Vegetable:	0
Potassium (mg):	556mg	Fruit:	6

Calcium (mg):	80mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	0
Zinc (mg):	1mg	Other Carbohydrates:	53 1/2
Vitamin C (mg):	103mg		
Vitamin A (i.u.):	350IU		
Vitamin A (r.e.):	38RE		

Nutrition Facts

Amount Per Serving	
Calories 3468	Calories from Fat: 13
	% Daily Values*
Total Fat 2g	2%
Saturated Fat trace	0%
Cholesterol 0mg	0%
Sodium 44mg	2%
Total Carbohydrates 896g	299%
Dietary Fiber 32g	128%
Protein 3g	
Vitamin A	7%
Vitamin C	171%
Calcium	8%
Iron	12%

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