Cranberry-Orange Relish

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Servings: 10

1 orange
1 package (12 ounce) cranherries,
thawed, if frozen
1 Gala, Fuji or Red Delicious apple,
cored, peeled and chopped
1/4 to 1/3 cup sugar
1/4 ground allspice

Cut, peel and remove the white pith from the orange. Cut the segments free from the membrane. Discard any seeds.

In a food processor, pulse the orange segments, cranberries, apple, 1/4 cup of sugar and the allspice until coarsely chopped.

Transfer the mixture to a bowl. If desired, stir in the remaining sugar.

Cover. Chill up to one week.

Per Serving (excluding unknown items): 31 Calories; trace Fat (1.3% calories from fat); trace Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Fat; 1/2 Other Carbohydrates.

Sauces and Condiments

Dar Camina Mutritional Analysis

Calories (kcal): % Calories from Fat: % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g):	31 1.3% 96.6% 2.1% trace trace trace trace	Vitamin B6 (mg): Vitamin B12 (mcg): Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	trace Omcg trace trace 4mcg trace Omg 0
Cholesterol (mg): Carbohydrate (g): Dietary Fiber (g): Protein (g):	0mg 8g 1g trace trace	Food Exchanges Grain (Starch): Lean Meat:	0 0 0

Sodium (mg):		Vegetable:	
Potassium (mg):	32mg	Fruit:	0
Calcium (mg):	7mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	1/2
Vitamin C (mg):	8mg		
Vitamin A (i.u.):	32IU		
Vitamin A (r.e.):	3 1/2RE		

Nutrition Facts

Servings per Recipe: 10

Amount	Per S	3erving
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Calories 31	Calories from Fat: 0
	% Daily Values*
Total Fat trace	0%
Saturated Fat trace	0%
Cholesterol 0mg	0%
Sodium trace	0%
Total Carbohydrates 8g	3%
Dietary Fiber 1g	3%
Protein trace	
Vitamin A	1%
Vitamin C	14%
Calcium	1%
Iron	0%

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