

Apple Cranberry Sauce

Ingredients:

- 2 cups fresh cranberries
- 2 medium apples, peeled, cored and chopped
- 3 tablespoons granulated Splenda
- 2 teaspoons grated fresh ginger
- 1/2 teaspoon ground cinnamon
- zest and juice from one orange
- 1 tablespoon balsamic vinegar

Instructions:

1. Combine all of the ingredients in a medium saucepan.
2. Cook over medium-low heat for 18 to 20 minutes, until the fruit is tender and the liquid has thickened. The sauce will thicken as it cools. Serve chilled or at room temperature.

Nutrition Facts	
Servings: 6	
Amount per serving	
Calories	68
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 15.1g	5%
Dietary Fiber 3g	11%
Total Sugars 10.8g	
Protein 0.4g	

If you prefer thicker cranberry sauce add a half packet of sugar free raspberry Jell-o mix