



# CRANBERRY-ORANGE SAUCE

**PREP TIME:** 8 minutes **SERVINGS:** 6

## INGREDIENTS

- 1 teaspoon arrowroot or cornstarch
- 1 cup SLENDA® No Calorie Sweetener, Granulated
- 1/2 cup water
- 3 cups fresh or frozen cranberries
- 1 medium orange, peeled, seeded and diced

## INSTRUCTIONS

Combine the arrowroot or cornstarch, SLENDA® Granulated Sweetener and water in a medium saucepan, stirring until ingredients dissolve.

Stir in cranberries and diced orange. Bring mixture to a boil, stirring often, over medium-high heat; reduce heat and simmer, stirring often, 5 minutes or until cranberry skins begin to pop and mixture begins to thicken. Set aside to cool. Cover and chill at least 3 hours.

Serve cold or warm over your favorite roasted meats.

## NUTRITION INFORMATION

Each 1/2-cup serving contains 40 calories; 0 calories fat; 0g total fat; 0g saturated fat; 0mg cholesterol; 0mg sodium; 11g total carbs; 3g dietary fiber; 3g sugars; 1g protein.

Source: Splenda.com