

Spirited Cranberry-Apricot Sauce

Source: Cooking Light magazine

INGREDIENTS:

1/2 C thinly sliced dried apricots (about 3 oz)
1/4 C sherry or orange juice
3/4 C water
2/3 C sugar
1/4 C honey
1 (12-oz) package fresh or frozen cranberries

Combine apricots + sherry in small bowl - cover and let stand 8 hours.

Combine water + sugar in medium saucepan - bring to boil - add apricot mixture, honey + cranberries - cook over medium heat 8 minutes or till slightly thick - spoon mixture into a bowl – cover/chill.

Yield: 3 C (Serving size: 2 TBS)

Nutrition Facts per Serving: Calories 49; Fat: 0g; Carbs: 13g; Chol: 0mg; Sodium: 1mg; Protein: 0g; Fiber: 1g; Cal. from Fat: 0%; Cal. from Carbs: 100%