

LC-Cranberry Sauce®



**Diabetic Friendly
Gluten Free**

Artificial Sweetener FREE



Net Carbs 0g Per Serving

Nutrition Facts

Serving Size 4 tsp (13g)
(approx 1/4 cup cranberry sauce prepared)
Servings per container 18
Amount Per Serving
Calories 48
Calories from Fat 0

		%Daily Value*	
Total Fat 0g	0%	Total Carbohydrate 12g	4%
Saturated Fat 0g	0%	Dietary Fiber 12g	48%
Trans Fat 0g		Sugars 0g	0%
Cholesterol 0g	0%	Protein 0g	0%
Sodium 4mg	0%	Net Carbs 0g	

*Percent daily values are based on a 2000 calorie diet.

Ingredients: Inulin (chicory root) fiber, digestion resistant polydextrose fiber, organic stevia rebaudiana leaf and natural luo han guo monk fruit.

Allergen Warning: Processed in a facility that uses wheat gluten and nuts



Manufactured by LC Foods™
Company, Raleigh NC 27604

Net Wt. 8.2 oz. (234g) Approx. 1 1/2 cups

Makes 4 1/2 Cups of Whole Cranberry Sauce

You'll Need:



Fresh Whole Cranberries



Directions for making 3/4 cup: Rinse 1 1/2 cups cranberries in a colander removing any soft or brown colored cranberries. In a small - med size pan, put 1/4 cup water and bring to a boil. Add 1/4 cup LC-Cranberry Sauce® Mix and stir in with a whisk, some of the mix may not dissolve right away. Add the cranberries and allow water to return to boiling. Reduce heat and boil gently for 8-10 minutes, stirring occasionally. Pour sauce into a bowl, cover and cool completely to room temperature. Refrigerate until use.

Alternative Sauce Ideas: Try adding cinnamon or clove. You can also finely dice up an apple slice and add in with the cranberries before cooking. Adding a little orange zest or some pecans is also a nice idea. For jellied cranberry sauce, pour cooked mixture into a wire mesh strainer over a bowl, and press cranberries thru with the back of a spoon until no pulp is left.

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