

# Sundried Craiberry Sauce with Apricots

**Servings: 1**

**Yield: 1 pint**

*16 fluid ounces sun-dried craiberrys*

*4 fluid ounces dried apricot*

*2 fluid ounces dark brown sugar*

*12 fluid ounces orange juice*

*1/2 each cinnamon stick*

*1 tablespoon orange marmalade*

*1 tablespoon maple syrup*

*1 teaspoon salt*

In a sauce pot Place craiberrys, apricots orange juice and cinnamon stick and bring to simmer for 15mins

Add marmalade and maple syrup and cook until berries are full hydrated saeson as needed

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Per Serving (excluding unknown items): 647 Calories; 1g Fat (1.7% calories from fat); 5g Protein; 164g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 2178mg Sodium. Exchanges: 1/2 Grain(Starch); 5 1/2 Fruit; 0 Fat; 5 1/2 Other Carbohydrates.