



## Cherry Cranberry Sauce



1/12th of recipe (about 1/3 cup): 33 calories, 0g total fat (0g sat. fat), 25mg sodium, 11.5g carbs, 2g fiber, 4.5g sugars, 1.5g protein

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**Prep:** 5 minutes    **Cook:** 20 minutes

**Chill:** 3 hours



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### Ingredients

2 cups frozen dark sweet cherries (no sugar added)  
One 12-oz. bag whole cranberries (fresh or frozen; no sugar added)  
1/4 cup [Truvia spoonable no-calorie sweetener](#) (or another no-calorie granulated sweetener; see *HG FYI*), or more to taste  
Two 1/4-oz. envelopes dry unflavored gelatin  
1 tsp. orange zest  
1/8 tsp. salt  
Optional: additional no-calorie sweetener

### Directions

In a medium pot, combine cherries, cranberries, sweetener, and 1 cup water. Set heat to high, and bring to a boil.

Reduce to a simmer. Cover and cook for 10 minutes, occasionally uncovering to stir.

Meanwhile, in a small bowl, sprinkle gelatin over 1/2 cup cold water.

Remove pot from heat, add contents of the small bowl, and thoroughly mix. Stir in orange zest and salt.

Transfer mixture to a large bowl, and refrigerate until chilled and set, at least 3 hours.

If you like, add additional sweetener to taste.

**MAKES 12 SERVINGS**

**HG FYI:** Truvia spoonable calorie-free sweetener is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar instead of Truvia, double the amount called for in this recipe.

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