

Brandied Cranberries

Strater Hotel - Durango, CO
The Great Country Inns of America Cookbook (2nd ed) (1992)

Yield: 3 cups

1 pound cranberries
2 cups sugar
1 teaspoon cinnamon
1/2 cup brandy

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Preheat the oven to 350 degrees.

Place the washed berries in a covered glass ovenproof dish with the sugar and cinnamon.

Bake for one hour. Remove from the oven.

Pour the brandy over the cherries. Cool.

After letting the mixture reach room temperature, chill overnight.

Per Serving (excluding unknown items): 2049 Calories; 1g Fat (0.5% calories from fat); 2g Protein; 459g Carbohydrate; 20g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Fruit; 0 Fat; 27 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	2049	Vitamin B6 (mg):	.3mg
% Calories from Fat:	0.5%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	99.1%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	0.4%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	1g	Folacin (mcg):	8mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	273
Cholesterol (mg):	0mg	% Refuse:	0.0%
Carbohydrate (g):	459g	Food Exchanges	
Dietary Fiber (g):	20g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0

Sodium (mg): 10mg
Potassium (mg): 344mg
Calcium (mg): 64mg
Iron (mg): 2mg
Zinc (mg): 1mg
Vitamin C (mg): 62mg
Vitamin A (i.u.): 215IU
Vitamin A (r.e.): 23 1/2RE

Vegetable: 0
Fruit: 3 1/2
Non-Fat Milk: 0
Fat: 0
Other Carbohydrates: 27

Nutrition Facts

Amount Per Serving

Calories 2049 Calories from Fat: 10

% Daily Values*

Total Fat	1g	2%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	10mg	0%
Total Carbohydrates	459g	153%
Dietary Fiber	20g	81%
Protein	2g	
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Vitamin A		4%
Vitamin C		103%
Calcium		6%
Iron		11%

** Percent Daily Values are based on a 2000 calorie diet.*