## **Orange Whip**

Publix Aprons

## Servings: 1

4 ounces orange juice 1 ounce half-and-half 1 ounce vodka (or vanilla vodka) 1/2 ounce triple sec orange slice (for garnish) Fill a cocktail shaker with ice. Add the orange juice, half-and-half, vodka and triple sec.

Shake well until frothy. Strain into an ice-filled Collins glass.

Garnish with an orange slice.

Per Serving (excluding unknown items): 95 Calories; trace Fat (2.9% calories from fat); 1g Protein; 16g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1 Fruit.

Beverages

## Dar Carrina Mutritional Analysis

| Calories (kcal):   | 95                                 | Vitamin B6 (mg):                                      | trace |
|--|------------------------------------|---|-------|
| % Calories from Fat:   | 2.9%                               | Vitamin B12 (mcg):                                    | 0mcg  |
| % Calories from Carbohydrates:   | 92.4%                              | Thiamin B1 (mg):                                      | .1mg  |
| % Calories from Protein:   | 4.6%                               | Riboflavin B2 (mg):                                   | trace |
| Total Fat (g):   | trace                              | Folacin (mcg):  | 62mcg |
| Saturated Fat (g):   | trace                              | Niacin (mg):  | trace |
| Monounsaturated Fat (g):   | trace                              | Caffeine (mg):  | 0mg   |
| Polyunsaturated Fat (g):   | trace                              | Alcohol (kcal):                                       | 44    |
|  |                                    | % Defuse:   | በ በ%  |
| Chalastaral (ma):  | Λma                                |   |       |
| Cholesterol (mg):  | 0mg                                | Food Exchanges  |       |
| Carbohydrate (g):  | 16g                                | Food Exchanges  |       |
| ,  | •                                  | Food Exchanges Grain (Starch):                        | 0     |
| Carbohydrate (g):  | 16g                                |   | 0     |
| Carbohydrate (g):<br>Dietary Fiber (g):  | 16g<br>trace                       | Grain (Starch):                                       | _     |
| Carbohydrate (g):<br>Dietary Fiber (g):<br>Protein (g):                        | 16g<br>trace<br>1g                 | Grain (Starch):<br>Lean Meat:                         | 0     |
| Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg):                 | 16g<br>trace<br>1g<br>1mg          | Grain (Starch):<br>Lean Meat:<br>Vegetable:           | 0     |
| Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): | 16g<br>trace<br>1g<br>1mg<br>227mg | Grain (Starch):<br>Lean Meat:<br>Vegetable:<br>Fruit: | 0 0 1 |

 Vitamin C (mg):
 57mg

 Vitamin A (i.u.):
 227IU

 Vitamin A (r.e.):
 56 1/2RE

## **Nutrition Facts**

Servings per Recipe: 1

| Amount Per Serving  |                                  |  |  |
|---|----------------------------------|--|--|
| Calories 95   | Calories from Fat: 3             |  |  |
|   | % Daily Values*                  |  |  |
| Total Fat trace Saturated Fat trace Cholesterol 0mg Sodium 1mg Total Carbohydrates 16g Dietary Fiber trace Protein 1g | 0%<br>0%<br>0%<br>0%<br>5%<br>1% |  |  |
| Vitamin A<br>Vitamin C<br>Calcium<br>Iron   | 5%<br>95%<br>1%<br>1%            |  |  |

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.