## **Spicy Strawberry Punch (Alcoholic)**

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Servings: 12

1 pound strawberries, chopped 1 1/4 cups sugar 1 1/2 cups lemon juice

4 cups water

2 cups pepper-flavored vodka

In a bowl, toss the strawberries with the sugar. Let sit for 30 minutes.

Puree' half of the strawberry mixture with the lemon juice.

In a punch bowl, combine the water and vodka.

Add the remaining berries.

Serve over ice.

Per Serving (excluding unknown items): 99 Calories; trace Fat (1.0% calories from fat); trace Protein; 26g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1/2 Fruit; 1 1/2 Other Carbohydrates.

Beverages

## Dar Camina Mutritional Analysis

| Calories (kcal):               | 99    | Vitamin B6 (mg):                  | trace        |
|--------------------------------|-------|-----------------------------------|--------------|
| % Calories from Fat:           | 1.0%  | Vitamin B12 (mcg):                | 0mcg         |
| % Calories from Carbohydrates: | 97.8% | Thiamin B1 (mg):                  | trace        |
| % Calories from Protein:       | 1.2%  | Riboflavin B2 (mg):               | trace        |
| Total Fat (g):                 | trace | Folacin (mcg):                    | 10mcg        |
| Saturated Fat (g):             | 0g    | Niacin (mg):                      | trace<br>0mg |
| Monounsaturated Fat (g):       | 0g    | Caffeine (mg):<br>Alcohol (kcal): | 01119        |
| Polyunsaturated Fat (g):       | trace | % Pofuso:                         | n n%         |
| Cholesterol (mg):              | 0mg   |                                   |              |
| Carbohydrate (g):              | 26g   | Food Exchanges                    |              |
| Dietary Fiber (g):             | 1g    | Grain (Starch):                   | 0            |
| Protein (g):                   | trace | Lean Meat:                        | 0            |
| Sodium (mg):                   | 3mg   | Vegetable:                        | 0            |

| Potassium (mg):   | 97mg    | Fruit:               | 1/2   |
|-------------------|---------|----------------------|-------|
| Calcium (mg):     | 9mg     | Non-Fat Milk:        | 0     |
| Iron (mg):        | trace   | Fat:                 | 0     |
| Zinc (mg):        | trace   | Other Carbohydrates: | 1 1/2 |
| Vitamin C (mg):   | 34mg    |                      |       |
| Vitamin A (i.u.): | 16IU    |                      |       |
| Vitamin A (r.e.): | 1 1/2RE |                      |       |

## **Nutrition Facts**

Servings per Recipe: 12

| Amount | Per | Serving |  |
|--------|-----|---------|--|
|        |     |         |  |

| Calories 99             | Calories from Fat: 1 |
|-------------------------|----------------------|
|                         | % Daily Values*      |
| Total Fat trace         | 0%                   |
| Saturated Fat 0g        | 0%                   |
| Cholesterol 0mg         | 0%                   |
| Sodium 3mg              | 0%                   |
| Total Carbohydrates 26g | 9%                   |
| Dietary Fiber 1g        | 4%                   |
| Protein trace           |                      |
| Vitamin A               | 0%                   |
| Vitamin C               | 57%                  |
| Calcium                 | 1%                   |
| Iron                    | 1%                   |

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