

# Low-Carb Spiced Orange Cranberry Sauce

Hands-on 5 minutes Overall 15 minutes

**Nutritional values (per serving, about 1/4 cup/ 58 g/ 2 oz):** Total carbs: 6.9 g, Fiber: 1.7 g,

**Net carbs: 5.2 g**, Protein: 0.3 g, Fat: 0.1 g, Calories: 27 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



## Ingredients (makes 8 servings)

3 1/2 cups fresh *or* frozen cranberries (350 g/ 12.3 oz)

2/3 cup granulated [Swerve](#) *or* [Erythritol](#) (133 g/ 4.7 oz)

1/4 tsp ground [cinnamon](#)

pinch of sea salt

1/8 tsp ground cloves

1 organic orange, zested

3 tbsp fresh orange juice (45 ml)

## Instructions

1. Place the cranberries in a medium pot and heat over a medium heat.
2. Add the Swerve, cinnamon, salt, cloves, orange zest and orange juice.
3. Bring the mixture to a simmer.
4. Cook for 7-10 minutes, stirring occasionally, until the cranberries are broken down and the sauce is thick.
5. Transfer to a bowl and serve. To store, place in a lidded container and store in the refrigerator for up to one week. This sauce also freezes really well, simply freeze in a freezer safe container and reheat on the stove top for 5-10 minutes.

## More great content on KetoDietApp.com

[Keto calculator](#)

[Best keto recipes](#)

[Complete keto diet food list](#)

[Expert articles & ketogenic guides](#)

[Keto Diet App](#)

[Free & premium keto diet plans](#)