Eating healthy during the holidays is a challenge

With all the rich food that's served during the holidays, it should come as no surprise that the average person gains five to seven pounds between Thanksgiving and New Year's Day.

Chocolate is a favorite ingredient in holiday baking -- but it may not be all that bad.

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Research shows that cocon but-ter, the only fat in plain chocolate, does not raise cholesterol levels in the blood, and a substance found in cocon powder inhibits the formation of plague.

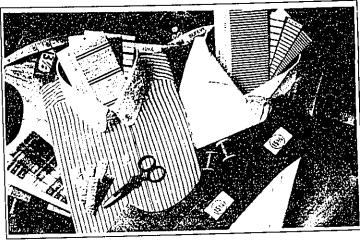
But to help you stave off a few pounds, Jo Ann Carson, director of the clinical nutrition program at the University of Texas Southwestern Medical Center in Dallas offers these strategies for

dealing with tempting treats:

• Decrease the frequency of con-

sumption
• Eat smaller portions

 Alter the preparation or substitute healthy ingredients, such as using low-fat milk instead of cream in egg nog.



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