

CHERRY SOUP

Source: Joy of Cooking's All About Soups & Stews

INGREDIENTS:

2 lbs cherries, stemmed/pitted (OR 4 C canned cherries, stemmed/pitted/drained)
2 C water
2 C Gewürztraminer or medium dry wine
1/4 C sugar
4 tsp cornstarch
1 TBS fresh orange juice
1 TBS fresh lemon juice
1 tsp grated orange zest
Additional sugar
Additional lemon juice
Dollop sour cream or yogurt
Fresh mint sprigs

DIRECTIONS:

Place half the cherries in soup pot - add water & wine - bring to boil - reduce heat & simmer till cherries are soft (about 15 minutes) - purée till smooth. Stir together in small bowl 1/4 C sugar & cornstarch - add 3 TBS of cherry mixture & stir well - return cherry purée & cherry paste to pot & cook over high heat, whisking till thickened (about 5 minutes). Reduce heat & stir in remaining cherries + orange & lemon juices + orange zest - simmer till warmed through - taste for sweetness, adding additional sugar or lemon juice if/as needed.

Serve warm *or* cold, garnished with sour cream or yogurt & mint sprigs.