

Title: Sot Suppe (Sweet Soup)

Description:

Ingredients:

14 cups water

1 cup raisins

1 cup currants

20-30 prunes

25 cloves

1 stick cinnamon

7 TBS tapioca

4 cups grape juice

2 cups or less sugar

3/4 TBS salt

1/2 cup lemon juice

Directions:

Break up the cinnamon stick and put with cloves in a cheesecloth bag.

Add it to the water with the dried fruit. Boil 20-30 minutes. Add tapioca. Stir. Cook until almost clear. Then add the juice and sugar and boil until the tapioca is clear or has completely dissolved. Keep stirring. Add salt. Remove spice bag. Let it cool. As it cools, add the lemon juice.

I also add a small can of apricot nectar.

Port wine (perhaps 1 TBS per cup of finished soup) is an option.

The recipe came out of an old church cookbook from Norge, Texas. Enjoy.

George Oleson on Norway List

Added Note from Sharon Myron:

I put dried mangoes, dried pears, dried apricots, lots of dried cranberries, a few prunes, raisins, a cinnamon stick and a few cloves and NO sugar added. Put this in the crock pot with water to cover and some tapioca. Cook a few hours until it seems ready. Delicious, especially with a little vanilla ice cream on top or just plain, too.

Number Of Servings:

Preparation Time: