

# Cherry Soup

Printed from Cherry Recipes at <http://www.cherryrecipes.com/>

*Here's a sweet but not too heavy dessert soup that can be enjoyed cold or at room temperature.*

## Ingredients:

2 cups pitted cherries  
1  $\frac{3}{4}$  cups water  
 $\frac{1}{4}$  cup sugar  
2 tablespoons fresh lemon juice  
 $\frac{1}{4}$  teaspoon ground cinnamon  
 $\frac{1}{2}$  cup dessert red wine  
1  $\frac{1}{2}$  teaspoons cornstarch

## Directions:

- 1) Combine cherries, water, sugar, lemon, and cinnamon in a medium saucepan. Bring to a heat over medium heat; reduce to a simmer and cook 5 minutes.
- 2) Dissolve cornstarch in wine in a small bowl; add to soup mixture and stir well. Cook over low heat, stirring occasionally, until thickened, about 10 minutes.
- 3) Chill mixture 30 minutes. Transfer to a food processor and blend until smooth. Chill and serve.