

SWEDISH FRUIT SOUP

1 cup (about 6 oz.) dried apricots
3/4 cup (about 3 oz.) dried apples or
2 cups sliced fresh apples
1/2 cup (about 3 oz.) dried peaches
1/2 cup (about 3 oz.) pitted prunes
1/2 cup (about 2 1/2 oz.) dark seedless raisins
2 quarts water
1/4 cup sugar
3 tbsp. quick-cooking tapioca
1 three inch piece stick cinnamon
1 tsp. grated orange peel
1 cup red raspberry fruit syrup

Put dried fruits into large sauce pot with water. Cover and soak fruit 2 to 3 hrs., if desired. Add sugar, tapioca, cinnamon and orange peel. Bring to boil; reduce heat, cover and simmer about 20 min., or until fruit is tender. Remove from heat and stir in raspberry fruit syrup. Chill soup in refrigerator. Can be served with whipped cream and slivered blanched almonds, if desired.

NOTE: When Grandma Anderson made it she didn't use the orange peel. Sometimes she used mixed dried fruits and then added sliced fresh apples, along with home canned peaches, pears, cherries, etc. She never measured. Just put it together and it was wonderful. In winter she would serve it warm; in summer she served it cold. Either way it is delicious!

Ruthe Ambler