

# Chilled Cherry Soup a la Budapest

Course Appetizer, Soup

Cuisine Hungarian

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## Ingredients

- 3 lb cans pitted tart cherries
- 2" cinnamon stick
- 6 pieces cloves
- 6 pieces allspice
- 1 slice lemon
- 1/2 bottle dry red French medoc wine
- 1 pint cream
- 1 Tbsp flour
- 1/2 cup sugar
- pinch salt

## Instructions

1. Combine two whole cans of tart cherries in a large pot, & add only the juice from the third can and one can of water,
2. Add spice, sugar, and a pinch of salt.
3. Bring to boiling point.
4. Add flour to medium cream and blend, using a wire whip.
5. Add cream and wine and bring to a boil again.
6. Remove from heat, let cool and then refrigerate.
7. Add a tablespoon of whipped cream to the top of each serving.
8. Will keep in refrigerator for two weeks.