



Summer Blueberry Soup

Ingredients:

- 1 envelope unflavored gelatin
- 1/4 cup sugar
- 2-1/2 cups water
- 2 tbsp lemon juice
- 2 cups (1 pint) fresh blueberries
- 1/2 tsp ground cinnamon or aromatic bitters
- 1 cup (1/2 pint) light cream or half and half

1 / 2



Summer Blueberry Soup

Directions:

In medium saucepan, mix unflavored gelatin with sugar; blend in 1 cup water. Let stand 1 minute. Stir over low heat until gelatin is completely dissolved, about 5 minutes.

Stir in remaining water, lemon juice, blueberries and cinnamon. Simmer, stirring frequently and crushing berries slightly, 15 minutes or until blueberries are tender. Cool completely, stir in cream. Chill 4 hours or overnight.

Garnish, if desired, with lemon slices and additional blueberries. Makes about 1 quart soup.

NOTE: Soup will thicken upon chilling.

2 / 2