

White Lace Inn

Scandinavian Fruit Soup

Ingredients:

In a large kettle add:

3 cups apple cider

*1 lemon - cut in half lengthwise
and then sliced very thin.*

1 orange - cut same as lemon

1/2 cup golden raisins (or to taste)

2 sticks of cinnamon

1/2 teaspoon cinnamon

1/2 teaspoon allspice

pinch of ground cloves

Directions:

*Simmer covered until rinds are soft
(about 20 minutes). Then add:*

5 pounds sliced peaches

5 pounds sliced pears

16 oz. can or equivalent of frozen

Door County Cherries (not juice)

Simmer another 15 minutes.

This recipe makes a large amount.

You could cut the recipe in half.

Serve it warm or cold over rice pudding.

Enjoy!

*White Lace Inn • 16 N 5th Ave. Sturgeon Bay, WI 54235
(920) 743-1105 • www.WhiteLaceInn.com • Door County, Wisconsin*