SPICED BERRY SOUP

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WASH THE BERRIES and set aside.

Puree 1½ cups of the strawberries and 1½ cups of the raspberries in a food processor with the brown sugar, cardamom, ginger, and cinnamon.

Transfer the puree to a medium-size pot and add the orange juice and grape juice. Start cooking the Spiced Berry Soup over medium-high heat, stirring until the soup just begins to boil. Then lower the heat and simmer while stirring for about 3–5 minutes to blend the flavors and reduce the contents slightly. Remove the pot from the heat, pour the soup through a fine mesh sieve into a bowl, and refrigerate the soup so it is well chilled before serving.

Slice the remaining strawberries and add them and the whole raspberries to the chilled soup.

Serve Spiced Berry Soup with a small scoop of Honey Frozen Yogurt.

Serves 8