

Everyday Kosher Cooking

TROPICAL FRUIT SOUP

Ingredients:

- 4 Large Mangos
- 4 Cups of Orange Juice
- 2 Cups White Sweet Wine
- 1/2 Cup of Lemon Juice, Squeezed Fresh
- 1/2 Cup Sugar
- 3 Whole Cloves, in Garnet Bag
- 2 Cinnamon Sticks, in Garnet Bag
- 2 Cans (16 oz.) of Pineapple Chunks, with Juice

Directions:

Peel, seed and cut mangos into chunks.

Mix in a large pot with pineapple chunks and orange juice.

Add other ingredients to the pot and place on medium heat.

After reaching boiling point, lower the heat and let simmer for about 10 minutes.

Remove garnet bags with cloves and cinnamon, then discard.

Use an immersion blender to puree the soup into a smooth consistency.

Let soup cool for about an hour.

Chill and Serve.



Recipe By Chef Chaia Frishman