



the
nosh

Sour Cherry Soup

Sour cherry soup is a Hungarian favorite.

Total Time: 2 hours 20 minutes **Yield:** Serves 6



Ingredients




- 24 oz or 2 jars pitted sour cherries in liquid
- 1 cup unsweetened sour or tart cherry juice
- 1 cup water
- 3 Tbsp lemon juice
- ¼ cup sugar
- 1 cinnamon stick
- 2 (½-inch) strips lemon zest
- 1½ cups sour cream, divided
- 2 Tbsp flour

Instructions

- 1 Strain liquid from jarred cherries into a saucepan (there should be about 2 1/2 cups liquid), reserving cherries.
- 2 Add unsweetened sour cherry juice, water, lemon juice, sugar, cinnamon stick and lemon zest.
- 3 Bring to boil, reduce heat and simmer for 10 minutes.
- 4 While mixture is simmering, combine 1 cup sour cream and flour in a medium-sized bowl with a whisk and reserve.
- 5 Remove cherry liquid from heat, remove lemon zest and cinnamon and cool slightly, about 3 minutes.

- 6 Add 1/2 cup of the cooled cherry liquid to the flour mixture and whisk until smooth. Whisk in cooled cherry liquid until combined, add reserved cherries and simmer for 5 minutes, or until slightly thickened.
- 7 Remove from heat and chill at least 2 hours. Ladle into bowls and top with additional sour cream, if desired.

Author: Tamar Fox  *Prep Time:* 5 minutes  *Cook Time:* 2 hours 15 minutes

 *Category:* Dessert  *Method:* One-pot  *Cuisine:* Ashkenazi

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