

# Apricot Cherry Fruit Soup



## ingredient list

8-10 oranges

2 C cherries

8 apricots

## preparation

Cut off just the orange peel of the oranges, leaving as much white as possible. This will make your juice much creamier. Juice the oranges in an electric juicer. You should get approximately one quart from this, although it depends a lot on the size and variety of your oranges. Put the juice in the fridge to chill. Pit the cherries and halve them. Cut the apricots in half and discard the seeds. Slice the halves in 3-4 thick slices. When the juice is chilled, divide into four soup bowls. Add a quarter of the cherries and apricots to each bowl. Stir just a little, so the cherry juice mingles with the orange juice. Serve with sprigs of mint for garnish. This makes a perfect appetizer dish or first course for a summer meal.

Note: If you don't have an electric juicer, you can certainly use a handheld citrus juicer. It will just take more elbow grease.