

GRANNY CRAN'S SPICED SOUP

MAKES 4 CUPS

- 1 cup apple juice
- 1 cup winter spiced red wine
- 2 tablespoons vinegar
- 1/2 teaspoon ground cinnamon
- 2 8 oz. cans jellied cranberry sauce
- 1 egg yolk
- 1 tablespoon winter spiced red wine
- 1 teaspoon corn starch
- 1 teaspoon water
- 1 teaspoon ground cinnamon
- fresh mint leaves, garnish

In a saucepan, combine apple juice, wine, vinegar, cinnamon and cranberry sauce. Mix well. Cook over low heat until mixture starts to bubble.

In a small bowl, combine egg yolk and red wine. Beat until well blended. Gradually pour egg mixture into cranberry soup.

Mix corn starch and water until well blended. Slowly pour into soup while continuously stirring. Continue cooking until desired thickness. Remove from heat and pour soup through strainer to remove any lumps. Spoon into single cup servings.

Sprinkle with cinnamon and garnish with mint leaf. Can also be served chilled.

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THIS LINE

FOLD ALONG
THIS LINE

CUT ALONG
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