



**Euro - Plus Design**

*Project Design and Facilitation*

## **COLD PLUM SOUP**

1-1/2 lbs. Dark plums pitted & quartered  
1-1/2 cups white wine (I use Japanese plum wine)  
1-1/2 cups orange juice  
3/4 cups sugar  
6 whole cloves  
1 cinnamon stick

Cook above till plums are soft (30-40 min.)  
Take out cloves and cinnamon stick  
Puree in blender  
Chill  
You can serve with a dab of sour cream or yogurt

This is the way the recipe was given to me,  
The quantity you can always increase,  
Just keep the proportions the same...

This recipe is served at our favorite Bed & breakfast place in Bar Harbor Maine. It is worth the trip up just for the food, the walking trails are great and take you through the most beautiful views in New England.