

## **Polish Blackberry Soup**

1 pint ripe blackberries  
2 small lemons, sliced very thin  
1 one-inch cinnamon stick  
2 whole cloves  
½ cup sugar  
2 cups cold water  
2 cups sour cream

Put all ingredients except sour cream into a soup kettle (any heavy pan) and bring to a boil. Lower heat and simmer 10 minutes or until fruit is soft. Remove cinnamon stick and cloves. Put cooked berry mixture in blender for about 20 seconds. Cool and chill well. Stir in sour cream just before serving.