

## Very Berry Summer Pudding

2 cups sliced fresh strawberries  
2 cups fresh cherries, pitted and halved  
2 cups fresh raspberries  
2 cups fresh blackberries  
1 cup fresh blueberries  
½ cup sugar  
¼ cup orange liqueur  
3 (3-ounce) packages soft ladyfingers  
Garnishes: fresh berries, fresh mint sprigs

Stir together first six ingredients in a large, heavy stainless steel saucepan; let stand 30 minutes, stirring occasionally. Add ½ cup water and cook over medium-low heat, stirring occasionally, 8-10 minutes or just until berries begin to break down and release their juices. Remove from heat, and stir in orange liqueur; cool 20 minutes. Line a 2-qt soufflé dish with plastic wrap. Spoon 1 cup berry mixture into prepared dish, spreading to cover bottom. Arrange ladyfingers in a single layer on berry mixture, pressing together and trimming as needed to fit snugly and cover berry mixture. Repeat layers twice, dividing remaining berry mixture evenly between layers. Cover loosely with plastic wrap, and place a small plate (approximately the same diameter as the inside of the dish) directly on top. Place 2 or 3 heavy cans on plate, and chill 12 hours. Unmold pudding onto a serving plate.