

**Blueberry soup (blåbärssoppa), a classic Swedish dish which can be served hot, warm or cold.**

Now don't panic if you've never heard of putting blueberries into a soup--stay with me on this one, it is a tasty winter treat.

4 cups frozen blueberries (1 cup reserved)

3 cups apple juice

2 cups blueberry juice

3 T lemon juice or orange juice

1/4 t ground cinnamon

2 cinnamon sticks

pinch of salt

Combine the first seven ingredients in a saucepan over a medium-high heat, stirring well. Bring soup to a gentle boil. Reduce and simmer until the blueberries are tender, about 5 minutes. Puree in a blender or food processor with:

1/4 cup honey or sugar

2 tablespoons cornstarch

1/2 t vanilla

Return to large pot and add reserved blueberries, cook over medium heat until slightly thickened. Serve in bowls with: yogurt for topping and/or granola for topping.