

Fruit Soup

Serves 8

8 tablespoons sugar
10 tablespoons lemon juice
1/2 cup Grand Marnier
6 cups Fruit Salad, see below
Fresh mint leaves for garnish

Fruit Salad:

6 cups assorted sliced fruit:
(strawberries - thinly sliced the long way, raspberries (whole), watermelon - thin triangles, red cherries - pitted and cut in half, purple grapes - seeded and cut in half, plums, green grapes - seeded and cut in half, kiwis - peeled and sliced into thin rounds, peaches - crescent slices, nectarines - same, melons - tiny balls, bananas - thin slices, apples -crescent slices, pears - thin slices, star fruit - thin slices, pineapples)
4 tablespoons granulated sugar
5 tablespoons freshly squeezed lemon juice
4 tablespoons Grand Marnier
Fresh mint leaves for garnish

Place the sugar, lemon juice, and Grand Marnier in a mixing bowl. Whisk until well blended. Let sit for 15 minutes. Divide the fruit salad among 6 wide, shallow soup bowls. Ladle the Grand Marnier mixture over the fruit, and serve immediately, garnished with the mint leaves.