

YINZER YUMS OF YESTERYEAR



WINE SOUP

INGREDIENTS

- 5 egg yolks
- 2 tbsp. sugar
- 2 tbsp. cornstarch
- 1 cup water
- 2 cups dry white wine
- 1 stp. grated lemon peel
- 2 cloves or 1/2 tsp. ground cloves

PREPARATION

In a medium-sized mixing bowl, beat together egg yolks, sugar, and a mixture of cornstarch diluted in warm water. Pour into the top of a double boiler. Add the wine, grated lemon peel and cloves. Place over boiling water and whisk continuously until the soup comes to a boil. (Approximately 3 minutes.) Remove immediately from the heat and serve. This is a Hungarian recipe.



ORIGINAL RECIPE - THREE RIVERS COOKBOOK VOL 1 1973