



## Fruit Soup



### Ingredients

¾ c. sugar  
1 c. water  
1 c. peach juice (or a cup of water)  
3 Tb tapioca (be sure to use the *quick cooking* tapioca!)  
6 oz orange juice concentrate  
1 ½ c. water  
2 cans mandarin oranges (with or without juice)  
1 quart sliced peaches, cut in to bite size pieces - (*or 1 large can of peach slices in lite syrup*)  
2 c. fresh strawberries, sliced, just before serving  
2 bananas, just before serving  
1 bag frozen (or fresh) raspberries or berry mix, thawed but still cool and firm (*raspberries give the juice a red tint, without raspberries it is an orange color. I almost always use a tri-berry mix which includes raspberries, blueberries and blackberries.*)

### Directions

Bring sugar, water, peach juice and tapioca to a boil. Continue boiling on medium high for about 10 minutes, stirring often. Some tapioca will be clear and other granules will have a white center. Take off heat. Let sit for 30 minutes. (This is when the tapioca will become more clear.) Add 6 oz orange juice concentrate and 1 ½ c. water. Chill overnight. Add mandarin oranges and peaches. Just before serving add strawberries, bananas, and raspberries/berry mix. Can be served with a dollop of whipped cream on top.

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