**Hazel’s Søt Suppe (Norwegian for Sweet Soup)**

**Ingredients:**

* **1 ½ lbs. of Sunsweet Amazin Pitted Prunes**
* **1 cup or more of Sun Maid Raisins**
* **1 lemon sliced (Wash and remove price sticker before slicing. Remove seeds after slicing.)**
* **¾ to 1 cup of sugar**
* **½ cup of Kraft Minute Tapioca (See Direction #4)**

**Directions:**

1. **Rinse the prunes.**
2. **Put the prunes, raisins, lemon slices, and sugar into a Dutch oven. Cover these ingredients with about 2 inches of water.**
3. **Bring to a boil, then turn down the heat, cover, and simmer for 45 minutes stirring occasionally**
4. **Shake the box of tapioca, measure, and add slowly while stirring so it doesn’t clump.**
5. **Simmer for another 15 minutes stirring occasionally.**
6. **Let cool.**
7. **Enjoy.**