

Strawberry Sorbet

Sorbet is light, fresh, and the perfect summer treat. When strawberries aren't available, try this recipe with raspberries or mango instead. This simple recipe will be a big hit!

- MAKES: 9 SERVINGS
- SERVING SIZE: 1/3 CUP
- MAKES: 3 CUPS
- PREP: 20 MINS
- CHILL: 1 HR
- FREEZE: 10 HRS

INGREDIENTS

- 1 cup sugar
- 1 cup water
- 2 tablespoons lemon juice
- 3 cups fresh strawberries
- 2 tablespoons orange juice

DIRECTIONS

1. For syrup, in a medium saucepan heat and stir sugar and the water over medium heat just until simmering, stirring to dissolve sugar. Remove from heat; stir in lemon juice. Transfer to a medium bowl; cover and chill completely.
2. Place strawberries and orange juice in a food processor or blender. Cover and process or blend until smooth. Press puree through a fine-mesh sieve; discard seeds. Stir puree into chilled syrup.
3. Spread strawberry mixture in a 2-quart square baking dish. Cover and freeze about 4 hours or until firm. Break up mixture with a fork; place in food processor or blender, half at a time if necessary. Cover and process or blend for 30 to 60 seconds or until smooth and lightened in color. Spoon sorbet back into the dish; cover and freeze for 6 to 8 hours more or until firm. To serve, let stand at room temperature for 5 minutes before scooping.