

Gluten-free

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Cranberry Sorbet

2 Bags Cranberries (fresh)
2½ C Water (boiling)
1 pkt Gelatin (unflavored)
¼ C Water (cold)
2 C Sugar
2 C Ginger Ale (cold)



Serve as an Appetizer, Side, Dessert, or just by itself!

Mark Ferrin

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Circa 1960

1. Cook Cranberries in hot water (until skins pop); drain water.
2. While still warm, strain Cranberries using a Food Mill (fine) or fine mesh strainer (to eliminate skins & most seeds).
3. Strain Cranberry sauce a 2nd time using a fine mesh strainer time to eliminate seeds and provide a smoother texture.
4. Add Gelatin to cold water; stir until dissolved.
5. Add Gelatin and Sugar to strained cranberry sauce and mix; Add cold Ginger Ale.
6. Pour into metal or glass pan (on separate freezer shelf).
7. Freeze only until "mushy" (circa 2-4 hours).
8. Beat mixture (until "white) and store in freezer prior to serving.

