

Gluten-free

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Key Lime Sorbet

½ C Key Lime Juice (Fresh)
2 C Simple Syrup (Cooled)
1 can Ginger Ale 12 oz (Cold)
4 oz Gelatin (Unflavored)
¼ C Water (Cold)



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

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1. Prepare "Simple Syrup" by heating Water (8 oz fluid) and Sugar (1 Cup) until sugar melts; allow to cool to room temperature.
2. Squeeze Limes (preferably when Yellow).
3. Strain with fine mesh strainer (to eliminate seeds).
4. Add Gelatin to cold water; stir until dissolved.
5. Combine Gelatin mixture with Simple Syrup and fruit juice.
6. Add cold Ginger Ale and stir.
7. Pour into metal or glass pan (on separate freezer shelf).
8. Freeze only until "mushy" (circa 2-4 hours).
9. Beat mixture (until "white") and store in freezer prior to serving.

