

Gluten-free

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## Lemon Sorbet

- 1½ C Lemon Juice (Fresh Strained)
- 3 C Sugar (Bartender's) \*
- 3 C Water (Cold)
- 1 T Lemon Zest (Optional)



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

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1. Roll lemons (room temperature) on counter; juice lemons and remove seeds.
2. Strain with fine mesh strainer to provide a smoother texture.
3. Mix Lemon Juice, Sugar, Water and Lemon Zest (optional).  
*\* Note: Bartender's or superfine sugar can be substituted by grinding granulated sugar for a few seconds in a food processor or coffee grinder.*
4. Add mixture to an ice cream maker for 20-25 minutes.  
*Option: Pour into metal cake pan and freeze only until "mushy" (circa 2 hours); beat mixture with spoon (until "white") and store in freezer prior to serving.*

