

Shopping List

Produce

2 pints fresh strawberries

Bulk

Sugar (or other sweetener)



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Sinfully Simple Strawberry Sorbet



Sinfully Simple Strawberry Sorbet

INGREDIENTS

- 1 quart (2 pints) fresh strawberries
- ~5 T sugar or other sweetener
- ~1/4 c water or juice

INSTRUCTIONS

1. Prep berries (wash and de-stem). Arrange them in a single layer in the largest tray that will fit in your freezer. Cut larger berries in half so they all freeze evenly. Taste your berries so you have an idea about how sweet they are.
2. Freeze until hard (about 2 hours).
3. Place frozen berries and about half the sugar in a food processor or blender and pulse until fruit is broken up. Taste the pulp to see if you need to add more sugar/sweetener.
4. Add water (or juice) and continue processing until you have a smooth puree.
5. Transfer to a container/freezer bag* and freeze for about 2 hours, or until firm enough to scoop. Stir the mixture a few times while it is freezing (every 30 minutes or so).
6. If you let it freeze overnight, let it sit out for half an hour and then stir it before serving—it will need to soften up a bit.

You can very easily double or triple this recipe—you are only limited by how large your food processor is! (or how many batches you want to make)

This will keep in the freezer for a few weeks, tightly sealed. Let it sit on the counter for 20-30 minutes, stir, and serve.

* The more you can spread out the sorbet when you put it in the freezer for the second freeze, the faster it will harden.

