



Simple Sorbet

The Bearded Chef

21 ounces fruit of your choice

3 tablespoons lemon juice

2 tablespoons vodka

9 ounces sugar

Sugar can be adjusted depending on sweetness of fruit.

Add fruit to food processor and blend until smooth.

Add lemon juice, vodka, and sugar. Process for 30 more seconds.

If fruit has seeds (IE raspberry), strain through fine mesh strainer if desired.

Chill in fridge for at least 3 hours or until approx 40F.

Start ice cream maker. Churn until mixer starts to hesitate, approx 20-30 mins.

Move to container, store in freezer.