

Seasonal Eating



Raspberry Sorbet

- 2 cups water
- 1 1/2 cups sugar
- 2 cups fresh raspberries
- 2 tablespoons fresh lemon juice
- 1/8 teaspoon salt

In a medium saucepan, bring water and sugar to a boil over high heat. Boil for 1 minute, stirring to dissolve sugar. Remove from heat. Let cool completely. In the container of an electric blender, place raspberries and 1/2 cup cooled sugar syrup. Blend until smooth, stopping to scrape sides of blender occasionally. Press raspberry mixture through a fine-mesh sieve into a bowl. Add remaining sugar syrup, lemon juice and salt to raspberry mixture. Cover and refrigerate until thoroughly chilled. Process in an ice-cream freezer according to manufacturer's directions. Spoon into a freezer-safe container. Cover and freeze to harden off until serving.