

Gnome Cooking

BERRY SORBET

- ½ cup sugar
- 1 cup water
- 1 pound raspberries, blackberries, and/or blueberries
(3 cups)
- 1 tablespoon fresh lemon juice

Bring sugar and water to a boil in a small saucepan, stirring until sugar is dissolved, then remove from heat.

Purée berries with lemon juice in a blender until smooth, then force through a fine sieve into a bowl to remove seeds. Stir in sugar syrup.

Chill, covered, until cold, at least 1 hour.

Freeze in ice-cream maker, then transfer to an airtight container and put in freezer to harden.

Variations:

- Experiment with other berries and seasonal fruits
- Add 1-2 tablespoons of another flavor, like Sambuca or concord grape juice

Find more delicious recipes using local produce at www.HomegrownMinigolf.com.

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