



Cherry Sorbet

Serves 8

SUMMARY

Keep cool this summer with this easy sorbet recipe using Craigie's cherries. You can use an ice cream machine or if you don't have one, you can still prepare by hand.



INGREDIENTS

2 lbs Craigie's Cherries
1 cup Water
2/3 cup Sugar
1 tsp Fresh Lemon Juice

METHOD

1. Stem the cherries and remove the pits.
2. In a medium saucepan over medium heat, combine the cherries with the water, sugar and lemon juice and cook until the cherries are very soft and cooked through, for about 10-15 minutes.
3. Remove from heat and let it cool to room temperature, then refrigerate to chill thoroughly.
4. Puree the cherries and their liquid and put the mixture through a fine sieve.
5. Once the cherry mixture is chilled, freeze according to your ice cream maker's instructions. Alternatively, look online for non-machine options for making sorbet.

(Hint: Try searching for 'sorbet without ice cream machine')

