



## BREAKFAST FRUIT SORBET

This recipe makes 6 half cup servings.

This is a great little recipe to have on hand. In a pretty crystal sherbet glass, this makes a satisfying compliment to a breakfast egg dish, muffins or pastry, and a sausage patty for a brunch. Enjoy!



### INGREDIENTS

- 2 cups sugar
- 2 cups water
- 4 pints strawberries, hulled and sliced (or 4 cups peeled and sliced mango or peaches or combination. We love the mango/strawberry combination.)
- ¼ cup fresh lime juice
- ½ cup light corn syrup

### INSTRUCTIONS

1. Bring the sugar and 2 cups water to a boil in a medium saucepan over medium high heat. Reduce the heat and allow the mixture to simmer, without stirring, until the sugar dissolves (about 3 minutes). Set aside until completely cooled.
2. Place the strawberries (or other fleshy fruit) and lime juice in a food processor and puree. Press the strawberries through a strainer to remove the seeds.
3. When the sugar syrup has completely cooled, combine with the fruit puree.
4. Add the corn syrup and stir well.
5. Pour the mixture into an ice cream maker and freeze according to manufacturer's instructions. Sorbet is particularly soft after churning, but firms up after freezing.