



Strawberry-Orange Sorbet

Refreshing Summer Fun!

Servings: 6

4 cups strawberries, hulled and sliced
1 cup water
1 cup fresh orange juice plus the zest
1/2 cup sugar



In a saucepan, place the sugar, orange juice and water and bring it to a boil. Let it boil until sugar dissolves, about 3 minutes. Add the strawberries and the orange zest and let the mixture boil for 8 to 10 minutes. Using a hand blender (regular blender works just fine just do it in small batches) Puree the mixture and then pass the it through a fine mesh strainer. Let it come to room temperature and place in the refrigerator to chill.

Pour the mixture into an ice cream maker and freeze according to manufacturer's instructions.



ANDY THORNAL COMPANY

336 Magnolia Ave.
Winter Haven, Fl 33880
(800) 499-9890 • (863) 299-9999

Visit Us Online
AndyThornal.com