

Hard Apple Cider Sorbet

MAKES 1 QUART, SERVES 6-8

Ingredients:

- 1 bottles (750 ml each) West County hard apple cider (Redfield)
- ½ cup sugar
- 1 ½ cups red sauce apples (e.g. Macintosh), cored and sliced
- 2 TBS lemon juice

For the crust:

- ½ cup ginger snap cookie crumbs
- 1 tsp unsalted butter
- 1 tsp natural apple jelly
- Apple balsamic vinegar
- Ground cinnamon

To Prepare:

1. Bring cider, sugar and apples to a boil in a large saucepan. Simmer covered for 20 minutes.
2. Purée in a blender for 1 minute until smooth.
3. Add the lemon juice and put the mixture through a fine strainer. Chill.
4. Process in an ice cream machine according to manufacturer's instructions.
5. Transfer to a freezable container and let set up for at least 8 hours in a freezer.
6. Melt the butter and apple jelly over low heat and add to the crumbs.
7. On a small (salad size) plate place 2 TBS of the crumb mix and top with a scoop of the sorbet.
8. Drizzle a small amount of the balsamic vinegar over the sorbet and the plate and finish with a dusting of cinnamon. This dish is designed to be on the tart side but can be made sweeter by adding more sweetener (apple jelly or maple syrup) during cooking.