



Hard Apple Cider Sorbet

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

Procedure:

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.
4. Chill in the refrigerator.
5. Process in an ice cream machine according to manufacturer's instructions.
6. Transfer to a freezable container and let set up for at least 8 hours in a freezer
7. Melt the butter and apple jelly over low heat and add to the crumbs.
8. On a small (salad size) plate place 2 TBS of the crumb mix and top with a scoop of the sorbet.
9. Drizzle a small amount of the balsamic vinegar over the sorbet and the plate and finish with a dusting of cinnamon.

Makes 1 quart - Serves 6-8

* *Apple Balsamic* is available at <https://www.ditalia.com/>