

## Fruit Sorbet

1 cup, plus 2 TBLS. Sugar  
1 cup Water  
1 TBLS. fresh lemon juice  
2 tsps. Liqueur (*Triple sec, Kirschwasser, etc. depending upon fruit used*)  
1 pound fresh fruit\* (*or frozen, thawed, drained*)  
2 TBLS. light corn syrup

\*a few possibilities include rhubarb, peach, strawberry, huckleberry, strawberry/rhubarb combination. One of my favorites is Blackberry.

Yield: about 4 1/2 cups

**C**ombine sugar, water, lemon juice and liqueur in heavy saucepan. Stir over low heat until sugar dissolves.

**I**ncrease heat and bring to boil.

**A**dd fruit. Simmer until fruit is tender, about 10 minutes.

**T**ransfer mixture to food processor and puree until smooth. Strain if desired.

**S**tir in corn syrup. Refrigerate mixture until very cold, at least 2 hours.

**T**ransfer fruit mixture to ice cream maker and process according to the manufacturer's instructions. Freeze.

*(Can be prepared 3 days ahead. Keep frozen.)*