

# lemon sorbet

recipe: adapted from Martha Stewart Living Magazine, May 1999

Yields about 1 quart.

- 1 cup sugar
- 2 1/2 cups water
- 1/2 cup light corn syrup
- 1 cup freshly squeezed lemon juice
- zest from one lemon (optional)
- 1 tablespoon vodka (optional - helps prevent the sorbet from becoming as hard as a rock)

In a medium sized saucepan, combine the sugar, water, and corn syrup, and bring to a boil over medium-high heat. Gently boil for 2 minutes - the sugar will be completely dissolved. Remove from the heat. Transfer to a heat-safe bowl, and then stir in the lemon juice, lemon zest and vodka.

Allow the mixture to cool to room temperature, then chill in the refrigerator for at least eight hours or overnight.

Stir the sorbet mixture well and then process in your ice cream maker, according to manufacturer's directions. Store in an airtight container in the freezer.

For easy scooping, use an ice cream scoop warmed with hot water and then dried with a dish towel.