

FROM THE JPB CULINARY LABS



ASHEVILLE, NC

RAW Sangria Sorbet

Ingredients:

- 5 C. fresh pitted cherries
- 1 Tab. granulated cane sugar
- 2 Tab. orange liqueur
- 1/3 C. orange juice
- 1 C. RAW red wine



Sprinkle pitted cherries with cane sugar and orange liqueur and rest, covered for 30 minutes to release the fruit's juices.

Blend all ingredients on high for 2 minutes. Pour into a storage container (I prefer glass Mason jars) and rest in the fridge for at least 2 hours.

Shake the jar well before pouring the mix into your electric ice cream maker. In my Cuisinart ICE-21, it took about 15 minutes to make a soft and fluffy sorbet. Scrape the sorbet into a freezer-safe container and allow to harden for at least 2 hours before scooping. Recipe yields about 1 1/2 quarts. Best enjoyed fresh!