

Raspberry Sorbet

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| 1 envelope unflavored gelatin | $\frac{1}{3}$ c RB liqueur |
| 2-10 oz pkg frozen rasp. thawed | 3 T lemon j. |
| $\frac{1}{2}$ c light corn syrup | $\frac{1}{4}$ tsp salt |

① In 1 qt saucepan sprinkle gelatin over 1 c water. Let stand 1 min to soften gelatin. Cook over med heat stirring till gelatin completely dissolves; set aside.

② Blend RB & their syrup until pureed. Press through sieve.

③ Stir into RB, corn syrup, liqueur, lemon j., salt & gelatin. Pour into 9x9 baking pan. Cover & freeze, stirring occasionally

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- ④ Spoon RB mixture into lg chilled bowl; \bar{c} mixer \odot
oned beat till smooth but still frozen, occasionally
scraping bowl \bar{c} rubber spatula. Return to pan.
Cover & freeze till firm 2-3 hrs.
- ⑤ To serve arrange scoops of sorbet on plates \bar{c}
kiwifruit, papaya, or fresh raspberries. Makes 4 \bar{c} .
or 8 servings.