

Tipsy Rhubarb-Strawberry Sorbet

1 ½ cups sliced fresh rhubarb
1 cup granulated sugar
1 ½ cups water
2 cups strawberries
1 tbsp. Lemon juice
1 tsp. Grated orange rind or 2 Tbsp. Grand Mariner

In saucepan, combine rhubarb, sugar, and half of the water; simmer covered, until rhubarb is very tender. Puree in food processor; transfer to bowl.

In food processor, puree strawberries; stir in rhubarb mixture. Add lemon juice, orange rind and remaining water.

Freeze according to instructions at bottom of this page.

Makes 8 servings, ½ cup each.

Freezing and Serving Instructions for Sorbets

Freeze in ice-cream maker following manufacturer's instructions.

Alternatively, transfer to metal pan or bowl and freeze until barely firm.

Then either process in food processor or beat with electric mixer until smooth.

Transfer to freezer container and freeze until firm.