

## Fresh Strawberry Sorbet

1 cup sugar  
1 cup water  
2 pints fresh ripe strawberries  
2 tablespoons freshly squeezed lemon juice  
2 to 3 tablespoons vodka

In a medium saucepan over medium heat, combine sugar and water. Stir until mixture comes to a boil; reduce heat to low and simmer 5 minutes. Remove from heat, cover, and let stand approximately 10 minutes.

Lightly rinse and dry the strawberries; hull and cut in halves. In a food processor or blender, puree the strawberries with 1/4 cup of the sugar syrup.

Add lemon juice, vodka, and pureed strawberries to the remaining sugar syrup; stir until thoroughly blended.

NOTE: The vodka (or any other type of alcohol) is the secret to a soft sorbet. Alcohol itself does not freeze and adding a little bit keeps the sorbet from doing the same. Vodka is excellent to use because it doesn't affect the taste.

**Ice Cream Maker** - Transfer mixture to ice cream maker, process according to manufacturer's instructions.

**Freezer Method** - Pour into container, cover, and place mixture in the freezer. When it is semi-solid, mash it up with a fork and refreeze again. When frozen, place in a food processor or blender and process until smooth. Cover and refreeze until serving time.

NOTE: Can be prepared 3 days in advance. Cover and keep frozen.

Makes 8 to 10 servings.