

Peach Sorbet

Ingredients:

- **1 1/2 lbs. fresh peaches**
- **1/4 cup Orange Juice**
- **2 teaspoons Lemon Juice**
- **1/2 cup Sugar**
- **1/2 cup Water**

Preparation:

Peel peaches and remove pits. Puree peaches in a blender with orange juice and lemon juice. In a one quart saucepan over medium heat, bring sugar and water to a boil while stirring. Reduce heat and simmer for 5 minutes. Remove from heat and cool to room temperature. Combine sugar mixture and peach puree. Pour mixture into 9x9 inch pan. Cover with foil or plastic wrap and freeze for at least three hours. Stir several times during the freezing process to avoid large ice crystals. You can also pour the combined puree and sugar mixture into an automatic ice cream maker and follow manufacturer's directions for freezing.

Makes 6 Servings.

