

Cool off with a beat-the-heat icy sherbet! Make it yourself in very little time. This tasty, fruity treat is perfect for a tea, summer dinner, or a child's birthday party!

Makes 1 Quart



Citrus Berry Sherbet

3 tsp. unflavored gelatin
1-1/2 c. legal or fresh orange juice
1/2 c. honey
3 Tbs. lemon juice
1 Tbs. lemon zest
1-1/2 pounds strawberries, fresh or frozen (and at least mostly thawed)
3/4 c. unsweetened legal or homemade applesauce

In a small saucepan, sprinkle gelatin over orange juice; let stand for 1 minute. Stir in the honey, lemon juice and zest. Cook over low heat, stirring until gelatin and honey are completely dissolved.

Remove from heat; cool for 10 minutes.

Place the strawberries and applesauce in a food processor. Add gelatin mixture; cover and process until smooth. (You may need to do a few batches.) Pour into a shallow freezer container. Cover and freeze for 1 to 1-1/2 hours, or until partially set.

Transfer to a large mixing bowl; beat on medium speed for 2 minutes. Return to the freezer container; freeze 2 to 3 hours longer or until firm. Remove from freezer 10 minutes before serving.