

# Strawberry Sauvignon Blanc Sorbet



**Prep Time:** 6 mins | **Cook Time:** 17 mins | **Servings:** 1 serving | **Difficulty:** Easy

## Ingredients:

- 2 lbs ripe strawberries (fresh or frozen)
- 2/3 cup sugar
- 1tbsp fresh lime juice
- 1 3/4 cup Sauvignon Blanc, or other light citrusy white wine like a Pinot Grigio

## Directions:

Wash and hull the strawberries, and cut them in half.

In a bowl, combine the strawberries and sugar. Let sit at room temperature to get the juices flowing.

In a blender or food processor, combine the strawberry mixture, half the wine, a pinch of salt and the lime juice. Blend until very smooth. Add the rest of the wine. Transfer to a plastic quart container with a tight fitting lid and chill in the fridge thoroughly.

Freeze according to your ice cream machine's instructions. This will set up faster than regular ice creams. The consistency out of the ice cream machine will be like a very thick frozen drink. Transfer to a container and freeze in the freezer for at least 2-3 hours. In the freezer it will take on the creamy smooth scoopability of sorbet. The wine actually contributes to the consistency by keeping it from freezing really hard, which can be a problem with fruit sorbets. Just one more reason why a tablespoon or two of liquor can radically improve any fruit sorbet recipe!

If you don't have an ice cream machine, you can easily pour this into a 9x11 inch pyrex baking dish and put it into the freezer for an hour. Take it out and use a fork to scrape the frozen crystals to the center. Do this every hour (about 2-3 more times) using the fork to scrape and fluff the sorbet as it sets. The wine keeps it from freezing solid, so this process is pretty easy. Once frozen, transfer to a plastic quart container with a tight fitting lid.

**Source:** My Collection