

White Peach Sorbet

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-To-Finish: 24 hours

Hands-On Time: 30 minutes

Serves 8

Ingredients

- 10 large ripe white or regular peaches
- 3/4 cup sugar
- 2 tsp. lemon juice
- Pinch of salt



Instructions

1. Peel, pit and chop peaches on a large cutting board.
2. Add the peaches, sugar, lemon juice and salt to the work bowl of a food processor and process until smooth, about 30 seconds. Pour the peach puree through a strainer into a medium-size bowl and refrigerate overnight or until really cold.
3. Process the puree in an ice cream maker according to the manufacturer's directions. It will be like soft serve.
4. If you do not have an ice cream maker, freeze the mixture in a 9- by 13-inch pan and scrape with a fork every 30 minutes until frozen and grainy.
5. Transfer the finished sorbet to a chilled bowl and freeze until it firms up, about 2 hours.
6. If you leave the sorbet in the freezer overnight it may become hard and difficult to scoop. In that case, leave it out on the kitchen counter for 5 to 10 minutes for it to soften and then scoop away. If the peaches were really ripe the sugar content may be higher in the sorbet and it won't freeze as hard. That's okay as well, just eat it quickly!

Make-ahead: The sorbet keeps for up to 3 months sealed and frozen.