

WATERMELON SORBET

(from [*Culinary Philosopher*](#))

1 + 1/4 cup sugar

1 + 1/4 cup water

1 quart cubed watermelon (seedless)

4 T fresh lemon juice

In a medium saucepan, bring the sugar and water to a boil. Reduce the heat and simmer without stirring until the sugar is completely dissolved.. Place in a bowl to cool to room temperature.

Put the watermelon chunks and the lime into a blender or food processor. Pulse about 20 times to chop the melon, then process until the watermelon is completely pureed. Press the watermelon through a mesh strainer, and combine with the cooled sugar syrup. Chill in the refrigerator for at least one hour.

Pour the mixture into the frozen bowl of your ice cream maker and mix it for 25 to 30 minutes, or according to the instructions on your machine. The sorbet will have soft serve texture. You can enjoy right away or put the sorbet into an airtight container and place in the freezer until firm for about 2 hours to firm it up.