

APRICOT-PASSION FRUIT SORBET

(from the Bewitching Kitchen)

1.5 lb. fresh apricots

1/2 lb. passion fruit pulp

1 cup water

3/4 cups sugar

1 ripe banana, cut in pieces

1 Tablespoon vodka (*optional, but improves consistency*)

Split the apricots in half, remove the pits, and cut each half into chunks. Combine the apricot and water in a saucepan and cook, covered, over medium heat, stirring occasionally. Heat until cooked through, about 10 minutes. Remove from the heat and stir in the sugar. Let the mixture cool to room temperature.

Place the cooked apricots to the bowl of a food processor, add the banana, then puree the mixture until completely smooth. Add the passion fruit and vodka, process briefly to combine. Taste and adjust the amount of sugar if necessary.

Cover and chill thoroughly in the refrigerator. Freeze the mixture in your ice cream maker.