

CANTALOUPE-CAYENNE SORBET

(adapted from Food Videos)

1 + 1/2 pounds peeled, seeded cantaloupe

(about 4 + 1/2 cups, packed)

1/2 cup white sugar (100 g)

2 teaspoons fresh lime juice

1 tablespoon rice wine vinegar

2 tablespoons vodka

1/8 teaspoon cayenne pepper *(1/4 teaspoon if you dare!)*

Add all ingredients to a food processor and process until smooth. Place in the fridge to cool completely for at least 4 hours.

Give a stir with a spoon, pour the mixture into your ice cream maker and process it according to the instructions of your machine.

Freeze and enjoy!