

SOFT-SERVE PINEAPPLE-CHILE SORBET

(slightly modified from The View from Great Island)

1 pineapple
juice of 1 lemon
1/2 teaspoon chipotle chile pepper (ground)

Line a baking sheet with parchment paper. Slice the pineapple into 1 inch slices, core and all. Chop the slices into bite sized pieces. Arrange the pineapple on the baking sheet. Freeze for 2 hours, or until frozen solid.

Put the frozen pineapple chunks into a high power blender or food processor. Add the lime juice and chile powder. Process until completely smooth, scraping down the sides of the machine as necessary. Serve right away for a slushy, soft-serve consistency, otherwise, spoon the mixture into a loaf pan and put in the freezer to firm up, at least 4 hours.