

Basil-Lime Sorbet

INGREDIENTS

1 cup basil leaves, gently packed

3/4 cup sugar

1/4 cup fresh lime juice

2 cups water

Blanch the basil leaves by plunging them into a small saucepan of boiling water for 10 seconds. Drain and plunge into a bowl of cold water. Drain again.

Put the blanched basil in a blender with the remaining ingredients and puree on high speed for 30 seconds. Pour into an ice cream maker and freeze until slushy-firm.

Scoop into a storage container and store in the freezer until serving time.

Makes 6 servings

