



BASIL-JALAPENO LIME SORBET

This sorbet will cool you down and heat you up at the same time. Mind blown!

Makes 4 - 6 portions

3 cups	Water	Pour into a sauce pan.
2 cups	Sugar, granulated	Add to the water.
2	Limes, zest only	With a fine microplane or box grater zest the limes and add the zest to the water/sugar mixture. Save the limes and set aside. Heat the water/sugar/zest mixture over medium heat until all the sugar is dissolved. Place your lime syrup in the refrigerator until cold.
2 oz	Basil, leaves and stems	Place the basil into a bowl and with your hands, a muddler or a sturdy wooden spoon mash the basil.
1	Jalapeno pepper	Slice the jalapeno into ¼" wheels and add to the bowl and stir. The thinner you slice the jalapeno and the more you mash it the spicier the sorbet will be.
1 cup	Lime juice, about 8-10 limes	Squeeze the limes (including the zested ones) and pour the juice over the basil. Make sure the basil and jalapeno slices are covered with juice. Let sit at room temperature for at least 2 hours (the basil may turn brown, don't worry). Strain the juice into the syrup and discard the basil and Jalapeno.

If you have an ice cream maker proceed as per the manufacturer's instructions. Freeze the final product for 4-6 hours or better overnight.

or

Pour the mixture into a shallow dish, cover with plastic wrap and place into the freezer.

After one hour take a fork and scrape the frozen juice and mix well. Repeat every 45 minutes until mixture is a smooth consistency.

Place in an airtight container and freeze for at least 4-6 hours or better overnight. For an even smoother consistency, place the frozen sorbet into the food processor fitted with the metal blade and process until smooth (work fast as it will melt quickly). Refreeze for 4 hours.

For an added twist make your next Margarita with your homemade sorbet instead of lime juice and ice. You will never go back . . .

