

## **Blood Orange Sorbet**

<http://userealbutter.com/2019/03/12/blood-orange-sorbet-recipe/>  
from *[Feasting at Home](#)*

zest of 1 orange, preferably organic  
1/4 cup water  
1/2 cup granulated sugar  
2 cups blood orange juice  
1 tbsp lemon juice  
1 tbsp Grand Marnier or orange liqueur

Combine the orange zest, water, and sugar in a small saucepan. Set over medium heat and stir to dissolve the sugar. Bring to a boil for 1 minute. Remove from heat and let cool. Stir the cooled sugar syrup, blood orange juice, lemon juice, and Grand Marnier together in a bowl or 1 quart measuring cup and chill completely. Churn the mixture in your ice cream machine according to the manufacturer's instructions. Scoop the soft sorbet into a freezer-proof vessel, cover, and freeze. Makes a little more than a pint.