

## Coconut Sorbet

<http://userealbutter.com/2017/01/08/coconut-sorbet-recipe/>  
modified from *Gourmande in the Kitchen*

27 oz. coconut milk, chilled  
1 cup (8 oz.) coconut water, chilled  
3/4 cups granulated sugar  
1 cup unsweetened shredded coconut  
1 tsp lime juice  
pinch of salt

Place all ingredients in a blender and pulse until blended. If the liquids were chilled, pour the coconut mixture into your ice cream maker and churn according to the manufacturer's instructions. If the liquids were not chilled, place the mixture in the refrigerator until cold, then churn in your ice cream maker. Scoop the ice cream into a freezer-safe vessel and freeze for at least a couple of hours. If the sorbet is too firm right out of the freezer, give it a few minutes on your counter to soften before serving. Makes about 1 1/2 quarts.