

Cranberry Sorbet

<http://userealbutter.com/2008/10/22/cranberry-sorbet-recipe/>

adapted from Cranberry-Orange Sorbet in The Perfect Scoop by David Lebovitz

- 1 1/2 cups cranberries, fresh or frozen
- 1 cup water
- 3/4 cup sugar
- 1 1/2 cups cranberry-raspberry juice
- 2 tsps Grand Marnier (optional)

Heat cranberries, water, and sugar in a medium nonreactive saucepan until liquid begins to boil. Let boil for 1 minute then remove from heat and cover. Let stand for 30 minutes. Pass the cranberries and their liquid through a food mill fitted with a fine disk, or purée them in a blender or food processor and then press through a sieve to remove any large bits of cranberry skin. Stir in the juice and the liqueur. Chill the mixture thoroughly, then freeze it in your ice cream maker according to the manufacturer's instructions. Makes about 1 quart.