

Huckleberry Sorbet

<http://userealbutter.com/2014/08/13/huckleberry-sorbet-recipe/>
modified from [this recipe](#)

1 lb. huckleberries, frozen or fresh
1 cup sugar
2 tbsps corn syrup
2 cups water
1 tsp lemon juice, fresh squeezed (add more to taste)

Pick over the huckleberries to remove any wayward leaves or twigs if fresh and give them a rinse. If frozen, they should already be picked over and rinsed. Combine the sugar, corn syrup, and water in a small pan over high heat until it boils. Stir to dissolve the sugar. Remove from heat and let cool completely. Place the huckleberries, cooled sugar syrup, and lemon juice in a blender and purée. Chill the purée in the refrigerator until cold. Churn the huckleberry purée in your ice cream machine according to the manufacturer's directions. Freeze the sorbet. Makes about 1.5 quarts.