

Lemon Sorbet

<http://userealbutter.com/2012/08/05/lemon-sorbet-recipe/>

1 cup sugar

1 cup water

1 cup lemon juice, fresh squeezed (about 4-8 lemons depending on size)

zest of 1 lemon

Make a simple syrup by combining the sugar and water in a small saucepan. Stir over high heat until the sugar is dissolved. Let it come to a boil for a minute then remove from heat. Let the simple syrup cool. Stir the lemon juice and lemon zest into the simple syrup. Place the mixture in the refrigerator or on ice until completely chilled. Churn the mixture in your ice cream machine according to the manufacturer's instructions. Freeze the sorbet. Makes almost a quart.