

Lime Sorbet

<http://userealbutter.com/2011/03/16/lime-sorbet-recipe/>

4 limes, zest of

8 limes, juice of

2 cup simple syrup (recipe: heat 1 cup of water and 1 cup of sugar; stir until dissolved; bring to boil; let cool)

1 cup water

2-4 tbsps gin or vodka

Fine chop the zest. Combine the juice, zest, simple syrup, and water. Add the gin or vodka. Refrigerate until completely cooled. Freeze in ice cream machine. Makes about a quart. (I made half of the recipe in the photos).