

## Mango Sorbet

<http://userealbutter.com/2018/05/06/mango-sorbet-recipe/>  
from *Simply Recipes*

1 cup sugar  
1 cup water  
2 1/2 lbs. mangoes (3 or 4), peeled and pitted  
3 tbsps lime juice, to taste  
pinch of salt  
3 tbsps tequila (or corn syrup)

To make the simple syrup, stir the sugar and water in a small saucepan over high heat until the sugar dissolves. Bring to a boil. Let boil for 1 minute, then remove from heat and let cool completely. Place the simple syrup, mango flesh, lime juice, and salt in a blender and purée until smooth. Chill the purée in the refrigerator for at least an hour. Stir the tequila (or corn syrup) into the purée. Churn the sorbet according to your ice cream manufacturer's directions. Scoop the soft sorbet into a freezer-friendly vessel and freeze until firm. Makes 1 quart.