

Pink Grapefruit-Champagne Sorbet

<http://userealbutter.com/2012/01/05/pink-grapefruit-champagne-sorbet-recipe/>
The Perfect Scoop by [David Lebovitz](#)

- 1 1/3 cups (330 ml) Champagne or sparkling wine
- 1 cup (200 g) sugar
- 2 1/2 cups (625 ml) pink grapefruit juice, freshly squeezed (about 3 grapefruits)

Combine half of the Champagne or sparkling wine with the sugar in a medium saucepan over medium heat. Stir until the sugar is dissolved and remove from heat. Pour in the rest of the Champagne or sparkling wine and the grapefruit juice. Chill the liquid completely and churn it in your ice cream machine per the manufacturer's directions. Makes about a quart.