

## Strawberry Sorbet

<http://userealbutter.com/2010/05/23/strawberry-sorbet-recipe/>

*adapted from [Group Recipes](#)*

1 lb. ripe organic strawberries, hulled  
1/2 cup cold water  
1/2 cup sugar (more to taste)  
1 tbsp lime or lemon juice  
1 tbsp vodka  
a pinch of salt

Purée the strawberries and cold water in a blender until smooth. Strain the purée through a fine mesh sieve if you want a smooth sorbet. If you want the seeds in the sorbet, then skip the straining. Stir in the remaining ingredients until the sugar is dissolved. Refrigerate the strawberry purée until it is cold. Pour the contents into your ice cream maker and churn for 30 minutes per the instructions on your machine. Freeze. Makes just under a quart.