

Watermelon Sorbet

<http://userealbutter.com/2008/07/11/watermelon-sorbet-recipe/>

adapted from The Perfect Scoop by David Lebovitz

3 cups watermelon juice (purée about 3 pounds of watermelon flesh with seeds removed)

1/2 cup sugar

pinch of salt

1 tbsp lime juice, fresh squozen

1-2 tbsps vodka (optional)

Heat 1/2 cup of the watermelon juice with sugar and salt, stirring until sugar is dissolved. Remove from heat and stir it into the remaining watermelon juice. Mix in the lime juice and the vodka (if using). Chill thoroughly, then freeze the mixture in the ice cream maker according to the manufacturer's instructions.