

# in the kitchen

PITTSBURGH'S HOME FOR HOUSEWARES

412.261.5513 | 1725 Penn Avenue | Pittsburgh, PA 15222

## Two Sorbets: Pineapple Mint & Cantaloupe Lime

*Each makes about 1 quart*

### ***Pineapple-Mint Sorbet:***

This pineapple-mint sorbet is ultra-refreshing! The sweet pineapple mingles with the bright mint in a pleasing, tropical way that will have you dreaming about your toes in the sand. Adjust the amount of honey added, based on how sweet the pineapple is -- the sweeter the fruit - the less honey you need to add.

#### ***Ingredients:***

1 fresh pineapple, peeled, cut into chunks  
1 tablespoon lemon juice  
10-12 mint leaves  
1 tablespoon of honey (more to taste)

#### ***Directions:***

- (1) Peel and cut the pineapple into chunks.
- (2) In a blender or food processor, puree with the lemon juice, mint leaves, and honey.
- (3) Place the mixture into the freezing unit. Churn by hand, or if using an electric maker, turn on the motor.
- (4) Once the mixture becomes frozen, serve immediately, or transfer to a lidded container and store in the freezer until serving time.

### ***Cantaloupe-lime Sorbet:***

This cantaloupe-lime sorbet is creamy and delicious! A just-right combination of sweet and tart is achieved in this interesting sorbet. The lime juice brightens and balances out the almost musky-floral flavor of the cantaloupe. Churn it and enjoy!

#### ***Ingredients:***

1 cantaloupe, peeled, cut into chunks  
5 limes, juiced  
1 lime, zested  
3 tablespoons of honey (more to taste)

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### ***Directions:***

- (1) Peel and cut the cantaloupe into chunks.
- (2) In a blender or food processor, puree the cantaloupe with the lime juice, zest, and honey.
- (3) Place the mixture into the freezing unit. Churn by hand, or if using an electric maker, turn on the motor.
- (4) Once the mixture becomes frozen, serve immediately, or transfer to a lidded container and store in the freezer until serving time.