

# Cranberry Sorbet

Featured in: Prairie Fare

November 26, 1997

## Ingredients:

- 2 cups cranberries
- 1 cup fresh orange juice
- 1 tablespoon grated orange zest
- 3 cups water
- 1 cup sugar
- 1 tablespoon lemon juice

[www.ext.nodak.edu/extnews/new\\_srelease/back-issues/000400.txt](http://www.ext.nodak.edu/extnews/new_srelease/back-issues/000400.txt)

## Directions:

- Place berries, juice, zest and cup of the water in a saucepan; cook over medium heat until berries pop, for about five to seven minutes. Coarsely mash berries. (You should have about 1 cups.) Add sugar, lemon juice and remaining water. Simmer for about a half hour, stirring often, until a syrup forms. Let cool, then refrigerate for six hours or overnight. Freeze in an ice-cream maker according to manufacturer's instructions. Store in an airtight container in the freezer.

*Makes 1 quart.*

**NDSU** EXTENSION  
SERVICE