

WATERMELON SORBET



INGREDIENTS

5 cups cubed watermelon

⅓ cup liquid sweetener

2 tbsp fresh lime juice

¼ tsp kosher salt

DIRECTIONS

1. Freeze the Watermelon

Line a rimmed baking sheet with parchment or wax paper. Spread the cubed watermelon evenly on the sheet and place in the freezer. Freeze until solid, which should take 3 hours.

2. Blend the Ingredients

In a blender, combine frozen watermelon, liquid sweetener, freshly squeezed lime juice and kosher salt. Blend until smooth and creamy, scraping the sides to ensure everything is well incorporated (may take 4-6 minutes).

3. Adjust Consistency

If you prefer a soft consistency you can scoop it straight from the blender for a luscious, creamy treat. Aiming for a firmer sorbet? Transfer to an airtight container, press the sheet of parchment over the top.

4. Freeze

Freeze until solid, and then enjoy!