



RHUBARB SORBET

**1 cup sugar plus
2 Tbsp. sugar
1 cup water
3 Tbsp. lemon juice
1 pound fresh rhubarb, cut into 1 inch pieces
2 Tbsp. light corn syrup**



Combine sugar, water & lemon juice into a large saucepan. Bring to a boil, increasing the heat. Add rhubarb and simmer about 10 minutes until the rhubarb is tender. Transfer mixture to a blender/processor and puree until smooth. Stir in corn syrup. Refrigerate until cooled, about an hour. Place rhubarb mixture into an ice cream maker and follow the ice cream maker's directions.

Notes: You'll need an ice cream maker and blender for this recipe, but it is so delicious on a hot summer day!

Courtesy of Lana Hoover