
Filasky's Produce
CSA Recipe Of The Week

Watermelon Sorbet
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- 6 cups cubed, seedless watermelon
- 1/2 cup granulated sugar (or to taste, depending on sweetness of watermelon)
- 2 tablespoons fresh lime juice (optional, for added zest)
- Fresh mint leaves, for garnish (optional)

Step 1: Prepare the Watermelon

First, you'll want to cube your watermelon into manageable pieces, ensuring you remove all the seeds. This step is crucial for a smooth sorbet, so take your time to remove any seeds thoroughly. Place the cubed watermelon in a single layer on a baking sheet and freeze until solid, usually about 2-3 hours.

Step 2: Blend the Ingredients

Once the watermelon is frozen, transfer it to a food processor or high-speed blender. Add the sugar and lime juice (if using). Blend until completely smooth, scraping down the sides as needed. The mixture should have a smooth, creamy consistency. If it's too thick, you can add a tablespoon or two of water to help it blend. This step is key to creating a perfect simple sorbet.

Step 3: Freeze and Serve

Pour the blended watermelon mixture into a freezer-safe container. Cover and freeze for at least 2 hours, or until firm. You can also store it longer for a more solid consistency.

Before serving, let the sorbet sit at room temperature for a few minutes to soften slightly. Garnish with fresh mint leaves, if desired, for a beautiful presentation.