

WATERMELON MOJITO SORBET

INGREDIENTS:

½ watermelon, cut into chunks
Juice of 4 limes
¼ - ½ cup whole mint leaves, to desired mint flavor
¾ white sugar
½ cup water
⅛ tsp LorAnn Oils Watermelon Super Strength Flavor



DIRECTIONS:

1. Add watermelon chunks, lime juice and mint leaves to a blender. Blend until smooth, then pour over a sieve to remove the pulp. Repeat sieving one more time, then set aside the juice for later, while discarding all of the pulp.
2. Add the sugar and water to a small saucepan over medium heat. Heat until sugar is completely dissolved. Pour this simple syrup into the watermelon juice mixture, along with the watermelon flavoring. Stir to combine, then place into the refrigerator to cool for 4 to 6 hours.
3. Pour the juice into a prepared ice cream maker, then churn according to manufacturer's instructions. Pour the churned sorbet into a baking pan, cover with plastic, and then place into the freezer overnight.

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