

CRANBERRY-PEAR SORBET

Source: Lee Bailey's Soup Meals

INGREDIENTS:

1/2 C sugar
2/3 C water
3 C fresh or frozen cranberries, puréed
2 ripe pears, peeled/cored/puréed
Zest of 2 oranges
2 TBS Kirsch Liqueur
1 egg white

DIRECTIONS:

Combine sugar & water in small saucepan - bring to boil, stirring. When sugar is dissolved, allow to cool, then chill. Mix chilled syrup, cranberries, pears, orange zest & Kirsch - blend well - freeze till mushy in ice cream machine or in metal ice trays. Place slush in food processor with egg white - process till smooth & fluffy. Refreeze in ice cream machine & refrigerate at least 1 hour before serving.

Makes 1 quart