

Fresh Mango Sorbet



Voted "2011 Personal Chef of the Year"
Voted CityBeat "2011 & 2012 Best Caterer"

Serves 10

2c sugar

1/4c lime juice

2c water

1/4c light corn syrup

4 pounds mango, peeled, pitted, quartered

Bring the sugar and 2 cups water to a boil in a medium saucepan over medium~high heat. Reduce the heat and allow the mixture to simmer, without stirring, until the sugar dissolves, about 3 minutes. Set aside to cool completely.

Place mango and lime juice into a food processor and puree. Press the puree through a strainer.

When the sugar syrup has cooled completely add to mango puree. Add the corn syrup and stir well.

Pour the mixture into an ice cream maker and freeze according to the manufacturer's instructions. Sorbet is particularly soft after churning but firms up after freezing.

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