

*A refreshing  
summer dessert!*

# Lemon Sorbet

$\frac{1}{2}$  cup honey  
1 cup water  
 $\frac{3}{4}$  cup lemon juice  
3 tablespoons grated lemon peel

Cook honey and water in a small saucepan over medium heat until it comes to a boil. Reduce heat and simmer, uncovered, for 2 minutes. Remove from heat and cool to room temperature.

Stir in lemon juice and lemon peel. Pour into a countertop ice cream maker and mix until frozen. Spoon into a freezer container and freeze for several hours before serving.

