

Pomegranate Sherbet Recipe

Ingredients: Makes 1 quart

3 cups pomegranate juice

100g sugar

2 tablespoons pomegranate molasses or honey

2 teaspoons fresh lemon juice

Method:

Put all the ingredients into a large saucepan, set over medium heat and warm, stirring, just until the sugar is completely dissolved. Transfer the mixture to a large mixing bowl. Set over a larger bowl of ice and water and stir occasionally until cool to the touch, about 40°F. Alternatively, cover and refrigerate until cold. Transfer the mixture to your ice cream maker and freeze following the manufacturer's instructions. Enjoy immediately, or freeze for a firmer sherbet. The sherbet is best enjoyed fresh, but it will keep in an airtight container in the freezer for up to 3 days.

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