

Strawberry Sorbet

Ingredients:

- 2 cups fresh strawberries, hulled and chopped
- 1/2 cup granulated sugar
- 1/4 cup water
- 1 tbsp lemon juice

Instructions:

- In a small saucepan, combine the chopped strawberries, sugar, and water. Bring to a boil, then reduce heat and simmer for 5 minutes.
- Remove from heat and let cool for a few minutes.
- Pour the mixture into a blender or food processor and blend until smooth.
- Add the lemon juice and blend again.
- Pour the mixture into a container and freeze for 4-6 hours, stirring every hour or so to prevent it from getting too icy.
- Once frozen, serve in bowls and enjoy your homemade strawberry sorbet!