

Ginger Peach Sorbet

This delightful sorbet is perfect for every summer gathering, from cookouts to bridal showers. Make extra to keep in the freezer so you can enjoy a little bit of summer any time of the year.

Ingredients:

- 6 Whole Fresh Peaches
- 1 Cup White sugar
- 1 Cup Water
- 1 Tablespoon Dried powdered ginger
- 1 Tablespoon Fresh squeezed lemon
- 3 Tablespoons Diced crystallized ginger I use Paradise Fruit Co.'s candied ginger.



Directions:

1. Make simple syrup by combining water, sugar and ginger in sauce pan and bring to boil. Boil for about 1 minute, then put aside to cool.
2. Quarter/slice and peel fresh peaches, putting the fruit into the blender.
3. Pour the ginger simple syrup into the blender, over the peaches.
4. Cut lemon and squeeze juice of half into blender, over peaches.
5. Blend peaches with ginger syrup and lemon juice until smooth and creamy.
6. Pour blended peach mixture into shallow dish and stir in chopped candied ginger pieces.
7. Cover with plastic wrap and freeze 6 hours or overnight. Pull out of freezer and set in room temperature for about 20 minutes before serving. Enjoy this easy refreshing treat!