Fruit Juice Sorbet Recipe

**Sorbet:**

1 cup sugar
1 cup water
1 1/2 cup juice
2 tablespoons lemon juice
2 tablespoons lemon zest

Put the water and the sugar in a small sauce pan over medium heat. Stir until the sugar is all dissolved, then simmer for 5 minutes. Transfer syrup to a container and refrigerate until cold\*. Zest a lemon – use a vegetable peeler if you don’t have a [*zester*](http://www.williams-sonoma.com/products/citrus-zester/?pkey=e|zester|3|best|0|1|24||1&cm_src=PRODUCTSEARCH||NoFacet-_-NoFacet-_-Feature_Recipe_Rule|Top_Wide_Agrarian%20-%20copy-_-) and chop up the zest a little. Then cut the lemon in half and squeeze out all the juice. Add the lemon juice and zest to your syrup. Once everything is cold, pour the syrup/lemon mix and the 1 1/2 cups juice into your ice cream maker\*\*. Following your machine’s instructions, let it churn until it’s frozen (mine takes about 25 minutes). Eat as is – it will be a little soft – or transfer to an airtight container and freeze for a couple hours until it’s more like store-bought sorbet. SO GOOD. Don’t forget to put your ice cream maker bowl back in the freezer to make more tomorrow.