



Strawberry Sorbet

- 1 QUART STRAWBERRIES CLEANED & HULLED
- 4 TABLESPOONS HONEY

1. CUT UP CLEAN STRAWBERRIES.
2. PLACE IN BOWL OR BAG AND FREEZE FOR AT LEAST AN HOUR .
3. GET MOM'S HELP SO YOU CAN BLEND FROZEN BERRIES AND HONEY IN BLENDER OR FOOD PROCESSOR UNTIL SMOOTH.
4. PLACE STRAWBERRY SLUSHIE INTO A BOWL.
5. COVER WITH SARAN WRAP AND PUT BACK IN FREEZER FOR 1-3 HOURS.

THE LONGER YOU FREEZE, THE FIRMER IT BECOMES.

MAKES ABOUT TWO CUPS OF SORBET. SCOOP INTO LITTLE BOWLS AND ENJOY!

