



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Jalapeno**

### **Pineapple Jalapeno Sorbet**

**Ingredients:**

- 1 very ripe pineapple, about 4 cups cubed
- 1 jalapeno, seeded and minced
- 3 Tbs lime juice
- 2 cups water
- 1- 1 ½ cups sugar (depends on how sweet the pineapple is)
- 2 Tbs Vodka or rum (optional)

**Directions:**

Place the pineapple chunks on a parchment lined baking sheet. Place in the freezer.

Over medium heat, make a simple syrup by combining the water, lime juice, sugar, and jalapeno. Cook until the sugar has dissolved. Remove from the heat and allow to cool completely. In a food processor, combine the simple syrup mixture and the frozen pineapple. Process until smooth. Pour the sorbet into a freezer safe container and freeze for an hour. After an hour, take a submersion blender or a heavy spoon and give the sorbet a good mixing to break up the ice crystals. Repeat again in 30 minutes. Place back in the freezer until frozen solid.