



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Red Peppers**

### Red Pepper Strawberry Sorbet

**Ingredients:**

4 red bell peppers, cored, segmented  
1 lb ripe strawberries, halved and frozen  
1 cup water  
½ cup sugar

**Directions:**

Bring red bell peppers, sugar and water to a low boil then lower the heat slightly. Let the mixture simmer so the peppers will soften. The sugar isn't necessary if you prefer a tart flavor and the strawberries are ripe enough. I add a ½ cup of sugar to balance out the bell peppers but it really depends on your taste.

Once the peppers have softened (this may take up to 10 minutes), remove from the heat and allow to cool. Add in the frozen strawberries. Take a submersion blender and blend the mixture until smooth. Place in a freezer safe container. Place in the freezer for two hours, removing every half hour to blend again with the submersion blender. Place back in the freezer for another 2 hours or until completely frozen.