

RECIPE

Hero Vegetable: Hibiscus

Hibiscus Strawberry Sorbet

Ingredients:

1 ¼ cup hibiscus flower syrup 2 lb strawberries, halved and frozen ¾ cup water

Directions:

Combine all the ingredients in a freezer safe container. With a submersion blender blend all the ingredients until smooth or slightly chunky. The sorbet will be soft but firm enough to eat immediately. Otherwise, place sorbet in the freezer for an hour. After an hour remove the sorbet from the freezer and give a good stir to break up the ice crystals. Place back in the freezer and repeat this step in another 30 minutes then let sit overnight for later use.