



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Pineapple Jalapeño Sorbet

Ingredients

- 1 very ripe pineapple, about 4 cups cubed
- 2 cups water
- 1-1 ½ cups sugar (depends on how sweet the pineapple is)
- 1 jalapeño, seeded
- 3 Tbsp lime juice
- 2 Tbsp 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, sugar, and jalapeño. Cook until mixture comes to a low boil then lower the heat slightly and simmer for 10 minutes. Remove the mixture from the heat and allow to cool completely.

In a food processor, combine the simple syrup along with the jalapeño, lime juice, frozen pineapple, and rum (if using). Process until smooth. Serve immediately or pour the sorbet into a freezer-safe container and place in the freezer for 30 minutes. 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.