



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Watermelon Sorbet

Ingredients

- 4 cups ripe watermelon, cubed
- ½ cup sugar
- 1 cup water, divided

Directions

Place the cubes of watermelon in a freezer safe container and place it in the freezer for a couple hours until the watermelon is frozen solid.

While we're waiting for the watermelon to freeze, let's make our simple syrup. Place a half cup of water and sugar in a small saucepan. Stir to dissolve the sugar and bring to a boil. Turn off the heat source and allow the syrup to cool completely. Transfer the syrup to a blender along with the frozen watermelon and the remaining half cup of water. Puree until smooth.

Transfer the mixture into a freezer safe container. Freeze for an hour. Run a butter knife around the sides of the container to release the sorbet that has already hardened. Using a hand mixer or submersion blender, blend the sorbet thoroughly for a few seconds breaking up any ice crystals that may have formed. Cover and place back in the freezer for another hour. Blend it again with the hand mixer. The sorbet should now be frozen enough to scoop. Enjoy!