



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Mandarin Orange Bell Pepper Sorbet

Ingredients

- 8 ripe mandarin oranges, peeled and segmented
- Zest of two mandarin oranges
- 2 cups water, divided
- 1 medium orange bell pepper, cored and seeded
- 1/2 cup sugar

Directions

Cut the bell pepper into one-inch pieces. Place the bell pepper pieces and segmented oranges on a freezer safe tray spreading them out evenly then place the tray in the freezer for a couple hours until frozen solid. While the oranges and peppers freeze, make the simple syrup. Place one cup of water and the 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 cooled syrup to a blender along with the frozen oranges, bell pepper and orange zest. Pour in the remaining cup of water. Puree until smooth.

Transfer the mixture into a freezer safe container. Freeze for two hours. Run a butter knife around the inside 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 then blend the mixture again with the hand mixer until smooth. Repeat this step two to three more times over the next two to three hours until it has a scoop-able consistency. Enjoy!