



THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

Two Sorbets: Pineapple Mint & Cantaloupe Lime

Each makes about 1 quart

Pineapple-Mint Sorbet:

This pineapple-mint sorbet is ultra-refreshing! The sweet pineapple mingles with the bright mint in a pleasing, tropical way that will have you dreaming about your toes in the sand. Adjust the amount of honey added, based on how sweet the pineapple is -- the sweeter the fruit - the less honey you need to add.

Ingredients:

- 1 fresh pineapple, peeled, cut into chunks
- 1 tablespoon lemon juice
- 10-12 mint leaves
- 1 tablespoon of honey (more to taste)

Directions:

- (1) Peel and cut the pineapple into chunks.
- (2) In a blender or food processor, puree with the lemon juice, mint leaves, and honey.
- (3) Place the mixture into the freezing unit. Churn by hand, or if using an electric maker, turn on the motor.
- (4) Once the mixture becomes frozen, serve immediately, or transfer to a lidded container and store in the freezer until serving time.

Cantaloupe-lime Sorbet:

This cantaloupe-lime sorbet is creamy and delicious! A just-right combination of sweet and tart is achieved in this interesting sorbet. The lime juice brightens and balances out the almost musky-floral flavor of the cantaloupe. Churn it and enjoy!

Ingredients:

- 1 cantaloupe, peeled, cut into chunks
- 5 limes, juiced
- 1 lime, zested
- 3 tablespoons of honey (more to taste)

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Directions:

- (1) Peel and cut the cantaloupe into chunks.
- (2) In a blender or food processor, puree the cantaloupe with the lime juice, zest, and honey.
- (3) Place the mixture into the freezing unit. Churn by hand, or if using an electric maker, turn on the motor.
- (4) Once the mixture becomes frozen, serve immediately, or transfer to a lidded container and store in the freezer until serving time.