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Pineapple and Coconut Sorbet

Makes about 1 quart

This pineapple and coconut sorbet is ultra-refreshing! Sweet pineapple mingles with rich coconut flavors in a pleasing, smooth frozen treat. The tropical tastes will have you dreaming about the beach!

Ingredients:

4 cups fresh or frozen pineapple chunks	2/3 cup sugar
1 tablespoon fresh lime juice	1 teaspoon vanilla extract
1 can full-fat coconut milk	2 tablespoons shredded coconut, for garnish if desired

Directions:

1. Peel and cut the pineapple into chunks.

Tip: To easily cut up a whole pineapple, use a large chef's knife and cutting board. First, twist off the leafy top, then trim off both ends. Stand up the pineapple and trim off all of the rind. Cut into quarters, then trim away the tough inner core. Finally, cut the quarters into chunks.

Tip: If you'd like to present the final sorbet in a pineapple half for an extra tropical flare, cut the entire pineapple in half leaving the leafy top intact. Then, use a paring knife to carve out the fruit leaving the rind as a shell. Trim the core off of the removed pineapple and cut into chunks. Wrap the hollowed out half securely in plastic wrap. Refrigerate until ready to serve the sorbet in the scooped out half.

2. Once you've cut up the pineapple, you're ready to prepare the sorbet base. In a blender or food processor, puree the pineapple chunks with the lime juice, coconut milk, sugar, and vanilla until very smooth.

3. When the sorbet base is pureed well, pour the base through a fine mesh strainer to remove any larger chunks or pieces of rind. Use a wooden spoon to help the puree get through the strainer.

4. Chill the sorbet base for at least 1 hour.

5. After chilling and the sorbet is ready to churn, place the sorbet base mixture into the freezing unit. Follow the instructions for your ice cream maker to churn the sorbet.

Tip: If using an ice cream maker with an insert, make sure the insert is completely frozen before attempting to churn. Freeze the insert for at least 24 hours and make sure it is upright in the freezer for even freezing. Chilling the sorbet or ice cream base will also make the churning process more successful.

6. Once the mixture becomes frozen, serve immediately for a soft-serve style. Or, transfer to a lidded container and freeze until serving time.

7. If desired, scoop the sorbet into the hollowed out pineapple half for an extra tropical presentation! Garnish with shredded coconut, if desired.