



Sparkling Wine Time Sorbet

Serving Size: About 1 quart

INGREDIENTS

- 1 ½ cups water
- 1 ¼ cups granulated sugar
- 1 Tbsp light corn syrup
- 1 ½ cups fresh grapefruit juice or pink grapefruit juice
- 2 Tbsp fresh squeezed lemon juice
- ½ tsp LorAnn Oils Super-Strength Sparkling Wine Flavor



INSTRUCTIONS

1. In a small saucepan, combine water, sugar, and corn syrup. Bring mixture to a boil over medium-high heat, stirring until sugar dissolves completely.
2. Remove from heat and pour into a large bowl.
3. Add grapefruit juice, lemon juice, and LorAnn Oils Sparkling Wine Flavor.
4. Cool mixture to room temperature. Cover bowl with plastic wrap and chill in refrigerator for several hours or overnight.
5. Transfer mixture to the bowl of an ice cream maker and process according to manufacturer's instructions.
6. Transfer sorbet to a storage container and freeze until firm, about 6–8 hours.