**Strawberry Sorbet**

**Ingredients**

4 cups frozen strawberries

1 1/4 cups water

1 1/4 cups sugar

1 tablespoon lemon juice

**Preparation**

Place KitchenAid ice cream bowl in freezer for 24 hours prior to use

Combine sugar and water in saucepan

Dissolve sugar in water.to create a syrup

Cook and stir until sugar dissolves completely

Puree frozen strawberries

Combine strawberry puree and syrup

If strawberries are fresh, refrigerate puree for one hour before proceeding

Add lemon juice

Pour mixture into mixing bowl and stir at lowest speed for 10 minutes

Remove sorbet from bowl and place in air-tight container inside freezer for two hours before serving

This recipe is for use in an ice cream mixer that chills the liquid by first freezing the mixing bowl. If you use an ice cream mixer that relies on a salt and water for chilling, follow your ice cream maker's instructions as if you were making ice cream.