

Triple Berry Sorbet:

Triple Berry Sorbet Ingredients:

1 3/4 cups white sugar:

1 3/4 cups water:

2 cups fresh or frozen cranberries:

1 (12 ounce) package frozen unsweetened raspberries:

1 1/2 cups cherry juice:

1/2 cup lime juice:

2 tablespoons frozen orange juice concentrate:

Triple Berry Sorbet Time Stats:

Prepares in: 10 minutes:

Cooks in: 10 minutes:

Ready to eat in: 4 hours 30 minutes:

Triple Berry Sorbet Directions:

- 1) Bring the sugar and water to a boil in a saucepan over medium heat.**
- 2) When the sugar is dissolved, stir in the cranberries, and cook and stir for 5 minutes.**
- 3) Add the raspberries, and simmer for 5 more minutes, until the raspberries have softened and the cranberries have popped.**
- 4) Strain the mixture through a sieve or strainer, discard the pulp, and refrigerate the mixture for 2 hours.**
- 5) Mix in the cherry juice, lime juice, and orange juice concentrate, and pour the mixture into an ice cream maker.**
- 6) Freeze according to directions.**
- 7) Pack the sorbet into a freezer container and freeze for about 2 hours, until the sorbet is firm.**
- 8) Remove from the freezer about 10 minutes before serving.**