

**Dessert**

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# **Limoncello Sorbet**

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**Servings: 4**

**Preparation Time: 20 minutes**

**Chill: 4 hours**

**1 1/2 cups sugar**

**1 1/2 cups water**

**1/3 cup limoncello (Italian lemon liqueur)**

**1 tablespoon lemon peel, finely shredded**

**2/3 cup lemon juice**

**finely shredded lemon peel (optional)**

To make the syrup: In a small saucepan, heat the sugar and water over medium heat until just simmering, stirring to dissolve the sugar. Remove from the heat.

Transfer to a medium bowl. Cover and chill for four hours or until completely chilled.

Stir the limoncello, lemon peel and lemon juice into the chilled syrup.

Transfer the mixture to a 1-quart ice cream freezer.

Freeze according to the manufacturer's directions.

To serve: Spoon the mixture into stemmed glasses or dessert dishes.

Garnish with lemon peel, if desired.

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Per Serving (excluding unknown items): 301 Calories; trace Fat (0.0% calories from fat); trace Protein; 79g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1/2 Fruit; 5 Other Carbohydrates.