

# Frozen Watermelon Sorbet

Recipe By *Chaia Frishman*



**Cooking and Prep:**  15  
h 45 m

**Serves:**  6

**No Allergens**

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Passover, Tu-Bishvat

**Diet:** Vegetarian, Gluten Free, Salt Free, Vegan, Pescetarian

**Source:** KosherScoop.com

There's no question that I can divide my life as a mother into two categories: things I LOVE to do, and things I avoid like poison ivy. The category of favorite Ema occupations include:

1. Baking Challah with my kids,
2. Beating the children at Scrabble, and
3. Separating the whites from the colored garments. (It's the only thing I do that even smells of organized, humor me.)

Things that I dislike are: Cleaning. Cleaning. Oh, and before I forget: Cleaning.

My household budget is low on the new clothing purchases and high on buying any tool that makes cleaning less painful.

But tools are not always available. Sometimes good old elbow grease is the way to go. I am not suggesting that people travel by horse and buggy instead of by car. And I still send emails through the computer and not by carrier pigeon. But sorbet, without an ice cream machine, is not such a challenge. In fact, it is a lot of fun! In honor of Tu B'Shvat, my husband and I did a demo in my son Yosef's class.

Check out this recipe for Yosef's favorite flavor profile. The watermelon. Yes, it's not a fruit from the tree, but the kids loved licking it just the same....

## Ingredients (3)

### Main ingredients

- 1 cup sugar
- 1 cup water
- 2 cups watermelon, peeled and chunked

## Start Cooking

### For the Sorbet

1. First, prepare the simple syrup: Cook water and sugar in a pot. Bring to a slow boil and turn off heat.
2. Let cool overnight in fridge.
3. Puree the watermelon in a blender or with an immersion blender in a tall pitcher.
4. Mix 1 cup of pureed melon with 1/3 cup of the simple syrup (adjust it to any sweetness intensity you like, it can be less sweet too, or more.)
5. Pour into an ice cream machine, following manufacturers' instructions.

### Note:

If you don't have an ice cream machine, pour the mixture in a freezer-safe container. Let freeze for 3 hours, then take out and puree in blender. Return to freezer and repeat process two more times.

### Variation:

Fruits that work well for sorbets include pineapple, kiwi, peaches, mango and strawberries.