

SOUR CHERRY SORBET

(from the Bewitching Kitchen)

4 cups worm-free, pitted sour cherries
1 ripe banana
1 Tablespoon lemon juice
3/4 cup sugar (you can add more)
1 cup water
2 Tablespoons vodka

Add the cherries, and the banana to the bowl of a food processor. Process until smooth, cleaning the sides of the bowl a couple of times. Add the lemon juice, the sugar, and the water, and process everything together until fully smooth. Taste and adjust the sugar level, adding more if you like. Add the vodka, give it a final mix.

Keep the base in the fridge overnight or for at least 4 hours to cool completely.

Place the mixture in your ice cream maker and churn it according to the instructions of the manufacturer.

Scoop into a freezer-safe container.