

## **TRIPLE CITRUS SORBET**

*(inspired by Cook's Illustrated)*

1 cup granulated sugar *(1 + 1/4 cup if you prefer)*

1 teaspoons grated lime zest

1 teaspoon grated lemon zest

1 + 1/2 cups water

1/2 cup fresh citrus juice

*(1 lime, 2 lemons, fresh orange juice to 1/2 cup)*

pinch of salt

1 tablespoon Cointreau (or vodka)

Pulse the sugar, zest, and salt together in a food processor until well combined. With the machine running, pour the remaining ingredients through the feed tube and continue to process until the sugar is dissolved. Strain the mixture into a large bowl and refrigerate for a few hours.

Pour the chilled mixture into the ice cream machine and churn, following the manufacturer's instructions, until the mixture resembles soft-serve ice cream.

Transfer the sorbet to an airtight container and freeze until firm.