

Cranberry Pomegranate Sorbet

By Katie Goodman

➔ Cranberry pomegranate sorbet is a wonderful, seasonally appropriate party dessert. It packs great flavor while still being a more health-conscious option than most desserts. The sorbet's beautiful color will certainly take the spotlight at your holiday party this year.

This is a great option for dessert if you need to work on preparations in advance, as the sorbet can be made many days ahead and stored in the freezer until you need it. Your guests will never know!

For fun, serve in mini martini glasses with a few glugs of champagne. Or for the non-alcohol drinkers and children, use sparkling water or sparkling white grape juice. Garnish with cranberries.



Ingredients

Makes about 1 quart of sorbet

2 cups cranberries, fresh or frozen

1½ cups water

1¼ cups sugar

1 cup pomegranate juice

Zest of one large orange

Cranberries for garnish

Champagne, sparkling water, or sparkling white grape juice — optional

Directions

Step 1: Zest one large orange using a microplane grater. Set aside for later use.

Step 2: Add the cranberries, water, and sugar to a medium-sized saucepan. Bring to a boil over medium-high heat. Boil mixture for 2 minutes. Stir in the orange zest, remove from heat, and cover for 25 minutes.

Step 3: Add the cranberry mixture to a food processor and puree until smooth. Pour into a medium-sized storage container. Stir in the pomegranate juice, cover, and refrigerate until thoroughly chilled, or overnight.

Step 4: Freeze the cranberry mixture in your ice cream maker according to manufacturer instructions. Then, remove sorbet and put in a freezer-safe container, cover, and freeze until it reaches desired consistency.