

## **Honeysuckle Sorbet**

### **Ingredients:**

5 2/3 cups cool water

4 cups honeysuckle blossoms, tightly packed but not smashed\*

2 cups sugar

1 2/3 cups water

Few drops lemon juice

Dusting of cinnamon

### **Directions:**

Add cool tap water to flowers. Place in a nonreactive container (glass or stainless steel) and let stand on the counter overnight.

The next day, make a simple syrup by heating sugar and 1 2/3 cups water in a saucepan over low heat until the mixture is clear, then boiling it for a minute or so, until the syrup begins to appear lustrous and slightly thick.

Remove from heat and add a few drops of lemon juice to prevent the sugar from recrystallizing. Cool the syrup.

Strain the honeysuckles, gently pressing the blossoms so as not to waste any of your efforts.

Combine the honeysuckle and the simple syrup and add just the merest dusting of ground cinnamon — a hint will enhance the honeysuckle flavor; even a bit more will overpower it.

Put the mix in a glass baking dish, let it freeze a little, stir and smash with a fork. Wait another couple of hours and do the same thing until it's almost frozen through, then put it all in a blender so its gets nice and snow-like. It need to be taken out of the freezer a few minutes before you serve it.

OR if you have an ice cream freezer, churn it according to the manufacturer's directions.

*Makes 1 generous quart.*

\* Note: Four cups of flowers is the least you will need to make this worthwhile. If you're using more, adapt the ingredients as follows: Use 1 2/3 cups water for each cup of flowers for the initial infusion. For the syrup, use 2/3 cup water and 1/2 cup sugar for every cup of flowers.

