

Pear-Vanilla Sorbet

24 1/3 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

1 (#10) can Pacific Northwest Canned Pears, halves, in juice, drained and juice reserved
4- ½ cups granulated sugar
¾ cup honey or agave
¼ cup pure vanilla extract
2 tablespoons freshly squeezed lemon juice

Method

In a large non-reactive saucepan, combine 3 cups of the reserved pear juice, sugar, honey or agave, vanilla, and pears.

Bring the ingredients to a simmer and gently cook 5 minutes. Remove the pan from the heat and allow the mixture to cool slightly before transferring to a food safe 5-gallon bucket. Use an immersion blender to blend until smooth. Add the lemon juice, taste and adjust accordingly, adding additional lemon juice as needed.

Cool the mixture at least 2 hours, taste again, adjust seasoning if needed, and freeze in ice cream or sorbet maker, following the manufacturer's directions.

Servings

Makes 24 servings

Nutrition

Calories:	236
Total Fat:	.26g
Saturated Fat:	.01g
Cholesterol:	0mg
Sodium:	4mg
Carbohydrates:	59g
Fiber:	2g
Sugar:	56g
Protein:	0.5g
Calcium:	11mg
Iron:	.40mg