

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

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

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