

**Cantaloupe Mint Sorbet**

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1 medium cantaloupe, peeled, seeded, and chunked  
¾ C sugar  
1 C water

2 springs of fresh mint  
½ t salt  
¼ t ground black pepper

Place cantaloupe chunks into the bowl of a food processor and pulse until pureed. (*Do this in batches if you need to.*) Place a fine mesh strainer over a large mixing bowl. Pour cantaloupe puree through strainer, letting juice fall into mixing bowl. Discard remaining pulp from the strainer.

In a medium saucepan over medium-high heat, place sugar, water, and mint sprigs. Bring to a boil and simmer for 5 minutes. Remove pan from heat and discard mint sprigs. Pour simple syrup into cantaloupe juice. Add salt and pepper. Stir to combine.

Cover with plastic wrap and place in refrigerator for at least 8 hours, until thoroughly chilled.

Before pouring mixture into ice cream freezer, stir once more. Freeze cantaloupe syrup according to your ice cream freezer's directions. Place into a freezer-proof container, cover, and freeze until hard.

Makes approximately 1 quart

