

Mango Margarita Sorbet

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4 ripe mangoes, peeled and cubed
1 T grated fresh ginger
1 C water
1 C sugar

½ t salt
¼ C tequila
2 T orange liqueur

Place mango, ginger, and water into the bowl of food processor. Pulse until smooth.

In a medium saucepan placed over medium high heat, mix mango puree', sugar, and salt. Bring mixture to a boil and simmer for 5 minutes, stirring occasionally. Remove from heat and bring to room temperature.

Once mixture cools, stir in tequila and orange liquer. Cover and place into refrigerator until chilled.

Pour chilled mixture into ice cream freezer and freeze according to manufacturer's directions. Place sorbet into airtight container and freeze for a minimum of 4 hours before serving.

Serves 6-8. (Makes about 1 ½ quarts)

