

Strawberry Sorbet with Texas Tarragon

If you think it looks creamy and irresistible, surrender now. The taste is heavenly.

Ingredients:

2 pounds strawberries

1½ cups sugar

1½ cups water

4 or 5 (6-inch) sprigs Texas Tarragon (aka Mexican Mint Marigold)

½ cup fresh lemon juice

½ cup agave nectar or honey

¼ teaspoon sea salt

Directions:

1. Bring 1½ cups water to simmer. Add sugar and dissolve. Remove from heat. Add Texas Tarragon, cover, and let cool to room temperature.
2. Wash, hull, and sort berries. Put half of berries into the food processor and process until liquefied.
3. Remove Texas Tarragon from the simple syrup and discard. Pour half of the syrup and half of the agave nectar or honey into the processor with the berries and pulse to blend.
4. Pour strawberry syrup mixture into a large glass or stainless steel bowl. Process remaining berries with remaining half of the syrup and half of the agave nectar or honey. Add to bowl. Add lemon juice and sea salt. Stir well.
5. Cover and chill bowl with the berry mixture for several hours or overnight to develop flavors.
6. Freeze mixture in ice cream freezer. Spoon into containers and freeze until serving time. Allow sorbet to defrost until slightly slushy for optimum serving texture and flavor.

Yield: 1 quart

