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**FOOD**

Red-Wine and Pear Sorbet

Prep: 30 minutes Total: 8 hours

You can use 1 cup cranberry-juice cocktail instead of the red wine.

INGREDIENTS

Makes 1 quart.

- 1 cup dry red wine
- 3/4 cup sugar
- 1 pound ripe Bartlett pears, peeled, cored, and cut into 1-inch pieces (2 cups)
- 2 tablespoons fresh lemon juice
- Coarse salt

DIRECTIONS

1. In a small saucepan, bring wine, 1 1/4 cups water, and sugar to a boil over medium heat, stirring often, until sugar dissolves. Add pears; reduce heat, and simmer until tender, 5 to 10 minutes.
2. Stir in lemon juice and a pinch of salt; cool completely. Transfer to a shallow baking dish. Freeze until solid, about 6 hours (or overnight).
3. With a fork, break frozen mixture into large pieces. In two batches, purée in a food processor until completely smooth, 2 to 3 minutes per batch. Transfer to an airtight container; freeze until ready to serve (sorbet will be soft).

First published

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