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## Pear Sorbet

### Recipe

#### Pear Sorbet

PREP AND COOK TIME 1 hour

MAKES About 4 cups

NOTES Extra-dry sparkling wine is actually sweeter than brut. Pear juice may be substituted for the sparkling wine.

#### Ingredients

2 lbs. ripe Bartlett or Anjou pears, cored, peeled, and chopped  
1 1/2 cups extra-dry or brut sparkling wine, divided (see Notes)  
3/4 cup sugar  
2 tbsp. light corn syrup

#### Directions

1. Put pears and 3/4 cup sparkling wine in a medium pan over medium-high heat. Bring to a boil, then lower heat to maintain a steady simmer. Cook, stirring occasionally, until pears are tender, about 10 minutes. Whirl pear mixture and sugar in a blender until smooth. Stir in corn syrup, cover, and chill.

2. When mixture is cold, stir in remaining 3/4 cup sparkling wine and freeze in an ice cream maker according to manufacturer's instructions. Serve immediately, or transfer to a freezer-safe container, cover, and freeze until ready to serve.

PER 1/2 CUP 179 Cal., 2% (3.6 Cal.) from fat; 0.4 g protein; 0.4 g fat (0 g sat.); 39 g carbo (2.5 g fiber); 8.6 mg sodium; 0 mg chol.

**THIS RECIPE WAS CREATED SPECIALLY TO SERVE WITH...**



[2006 14 Hands Merlot, Washington State,](#)  
[750ml](#)

**\$12.00**



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