

into a glass, and then sit back and put your feet up.

*yum! 8/12*

### LEMON COCONUT SORBET

*Makes 3 quarts*

We've known some normally very proper people who have devoured three bowls of this sublime dessert at one sitting, even after a generous dinner. Very smooth, additively sweet, yet refreshingly tart, it seems more like an ice cream in texture than a sorbet because of the nature of the coconut cream.

- 3 (15-ounce) cans sweetened coconut cream at room temperature
- 3 cups water
- 3 cups lemon juice
- 1 tablespoon grated lemon rind

In a large bowl whisk the coconut cream until very smooth. Add the remaining ingredients. Put immediately into your ice cream machine and proceed according to the manufacturer's instructions. Do not chill before freezing because

