

PINEAPPLE GINGER SORBET

with Prickly Pear Balsamic Vinegar

Ingredients:

- 16 oz frozen pineapples
- 2 medium oranges or 1/2 cup orange juice
- 2 tsp ginger fresh ginger juice
- 2 TBSP Prickly Pear Balsamic



Pineapple Sorbet Directions:

1. Start by juicing the ginger if you have a juicer; otherwise, peel and dice the ginger. Place the diced ginger in cheesecloth and squeeze the juice into a container, then set it aside. (You can also use store-bought ginger juice + add more to taste if you prefer a stronger ginger flavor.)
2. In a food processor or blender, add the frozen pineapples, orange juice, Prickly Pear Balsamic, and fresh ginger juice. Blend until the texture is creamy.
3. Serve as is or place in an airtight container and place in the freezer for 1-2 hours for a harder texture.
4. Optional- drizzle our Prickly Pear Balsamic syrup on top.

Pink Prickly Pear Balsamic Syrup Directions:

In a small saucepan add 1/3 cup of Prickly Pear Balsamic. Heat slowly until the balsamic starts to thicken, approx 2 minutes. Remove from heat and add 1-2 drops of pink food coloring or 1/4 tsp of beet root powder. Drizzle over sorbet and serve.