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## Pear Red-White SorbetRobin Valentine

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Pear Red-White Sorbet

Robin Valentine

Third Place, 2011 Moraga Pear and Wine Festival

1 cup dry red wine

? cup sugar

1 pound ripe Bartlett pears, peeled, cored and cut into 1-inch pieces (2 cups)

2 tablespoons fresh lemon juice

Coarse salt.

In a small saucepan, bring wine, 1 ? cups water, and sugar to a boil over medium heat, stirring often, until sugar dissolves. Add pears; reduce heat and simmer until tender, 5-10 minutes. 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). With a fork, break frozen mixture into large pieces. In two batches, puree in a food processor until completely smooth, 2-3 minutes per batch. Transfer to an airtight container; freeze until ready to serve (sorbet will be soft).

Variations: For presentation, serve in Martini glass topped with mint. You can use 1 cup of cranberry-juice cocktail instead of the red wine.

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