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## **SPARKLING APRICOT SORBET**

*COOKING LIGHT – JUNE 2011*

*Makes 4 cups*

- **Combine 1 cup sugar; 2 cups sparkling wine; 2 (2-inch) strips lemon peel; 1½ pounds peeled, pitted, and halved apricots; and a dash of salt in a medium saucepan over medium-high heat. Bring to a boil.**
- **Reduce heat, and simmer for 10 minutes. Remove from heat, and cool.**
- **Discard lemon peel. Transfer mixture to a blender; process until smooth.**
- **Pour mixture through a sieve over a bowl; discard solids.**
- **Cover and chill. Transfer mixture to the freezer can of an ice cream freezer; freeze according to manufacturer's instructions.**
- **Scrape sorbet into a freezer-safe container; freeze 2 hours or until firm.**