

Apricot Sorbet

Tupperware®

Serves 4

15 oz. can apricot halves
2 tbsp. sugar
½ lemon, juiced

Place apricot halves and juice in 2¾ cup Freezer Mates® Container. Place in freezer and freeze until solid. Remove from freezer and break into medium chunks and place in Quick Chef® Container fitted with blade attachment. Add sugar and lemon juice. Replace cover and turn handle and process until smooth. Put mixture back in Freezer Mates® Container and store in freezer until serving. Allow to soften slightly before serving.

Apricot Sorbet

Tupperware®

Serves 4

15 oz. can apricot halves
2 tbsp. sugar
½ lemon, juiced

Place apricot halves and juice in 2¾ cup Freezer Mates® Container. Place in freezer and freeze until solid. Remove from freezer and break into medium chunks and place in Quick Chef® Container fitted with blade attachment. Add sugar and lemon juice. Replace cover and turn handle and process until smooth. Put mixture back in Freezer Mates® Container and store in freezer until serving. Allow to soften slightly before serving.

Apricot Sorbet

Tupperware®

Serves 4

15 oz. can apricot halves
2 tbsp. sugar
½ lemon, juiced

Place apricot halves and juice in 2¾ cup Freezer Mates® Container. Place in freezer and freeze until solid. Remove from freezer and break into medium chunks and place in Quick Chef® Container fitted with blade attachment. Add sugar and lemon juice. Replace cover and turn handle and process until smooth. Put mixture back in Freezer Mates® Container and store in freezer until serving. Allow to soften slightly before serving.

Apricot Sorbet

Tupperware®

Serves 4

15 oz. can apricot halves
2 tbsp. sugar
½ lemon, juiced

Place apricot halves and juice in 2¾ cup Freezer Mates® Container. Place in freezer and freeze until solid. Remove from freezer and break into medium chunks and place in Quick Chef® Container fitted with blade attachment. Add sugar and lemon juice. Replace cover and turn handle and process until smooth. Put mixture back in Freezer Mates® Container and store in freezer until serving. Allow to soften slightly before serving.