

Ginger-Tomato Sorbet

Prep time:

10 minutes plus 15-25 minutes churning

Yields:

4 people

Ingredients:

- 1 cup coconut sugar
- 1/4 cup grated fresh ginger
- 2 lb. ripe tomatoes, quartered or halved

Directions:

1. Bring coconut sugar, ginger and 1 cup water to a boil in saucepan. Bring to a boil and reduce to a simmer.
2. Purée tomatoes in food processor until liquefied. Stir into ginger syrup.
3. Strain tomato mixture through fine-meshed sieve to remove seeds and skins. (You should have about 4 cups.)
4. Churn in ice cream maker according to manufacturer's directions. Transfer to 1-quart container, and freeze.