



Keller's Peach Sorbet

Many thanks to our longtime Farmstand team member, Kellie Dietz, for sharing her recipe with us!

Ingredients:

- 5 medium Keller's Farmstand peaches, *sliced with skin on* (about 5 cups or 750 grams)
- ½ tablespoon lemon or lime juice (or lime juice)
- ¾ cup granulated sugar

Directions:

1. Puree all the ingredients in a heavy-duty blender for 1-2 minutes on high until smooth and peaches are completely liquified.
2. If your blender does not fully puree the skin, and you don't want to have little bits of skin in your sorbet, then strain the mixture through a fine mesh sieve.
3. Pour mixture into a 9-inch loaf pan, or a shallow dish. Cover and freeze for 6-7 hours, until fully set.