

Easy Melon Sorbet

Ingredients:

1 ripe Honeydew
1-2 TBL Raw Honey
1 TBL Lemon juice
1 to 2 tsp water

Directions:

Chop honeydew into bite size chunks and put in freezer for 4-6 hours. Remove honeydew from freezer and place in food processor with raw honey, lemon and 1 tea of water. Puree the mixture until smooth. Add a little more water as necessary to make the mixture smooth. Place mixture in a loaf pan and smooth the top. Place in freezer until the sorbet is solid. Scoop with an ice cream scoop to serve.