**Meyer Lemon & Ginger Sorbet**

4 cups water

4 cups white sugar

3 cups fresh Meyer lemon juice (2 small Tupperware)

2 Tbsp. Meyer lemon zest, about 3 lemons

2 Tbsp. grated fresh ginger, about 4-inch piece

1 tsp. rose water

Put sorbet container(s) into the freezer the night before as directed by your machine’s instructions. Make the simple syrup by boiling the water and sugar together until the sugar dissolves and stir on high simmer for 3 minutes. Turn off heat and stir an additional 3 minutes. Add rose water. Cool in refrigerator overnight.

The next day wash and grate the zest of 4 lemons (a zester tool works well here). Squeeze about 15 lemons to make juice. Grate ginger then combine all ingredients. Pour into your machine and follow machine’s directions to make sorbet. Transfer to a plastic container and store in freezer for at least 2 hours before serving.

Serves about 12.