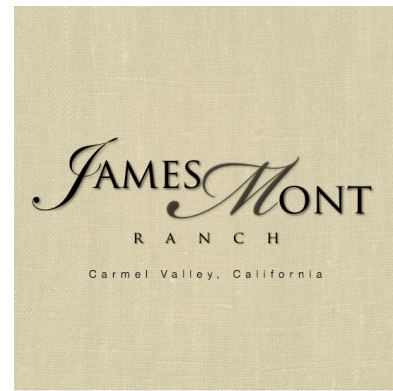


Recipe



JAMESMONT RANCH TANGERINE MANGO SHERBET

INGREDIENTS

3	CUPS	INCLUDES ALL OF THE JUICES BELOW (OR YOUR CHOICE OF ANY CITRUS JUICE) TANGERINES, JUICED 1 WHOLE LEMON, JUICED (MUST INCLUDE THE LEMON JUICE IN THIS RECIPE) BLOOD ORANGES, JUICED
1/2	CUP	SUGAR
1/2	PKG.	SURE JELL PECTIN (FULL PKG. IS 1.75OZ.) ZEST FROM 3 TANGERINES
3	WHOLE	MANGOS (MEDIUM SIZED), PEELED AND SLICED
2/3	CUP	HALF-AND-HALF
1	PINCH	KOSHER SALT
3	TBSP	ORANGE LIQUEUR (OPTIONAL)

METHOD

1. JUICE ALL OF THE CITRUS AND PLACE 2 CUPS INTO A MIXING BOWL. PLACE THE OTHER CUP INTO A MEDIUM SAUCEPAN.
2. IN THE MEDIUM SAUCEPAN, COMBINE THE SUGAR AND PECTIN WITH THE CITRUS JUICE AND BRING TO A BOIL. ALL PECTIN AND SUGAR SHOULD BE DISSOLVED.
3. REMOVE FROM THE HEAT AND ALLOW IT TO COOL TO ROOM TEMPERATURE.
4. WHISK IN THE REMAINDER OF THE CITRUS JUICE MIXTURE AND REFRIGERATE UNTIL CHILLED.
5. IN A BLENDER, COMBINE THE TANGERINE MIXTURE WITH THE TANGERINE ZEST, HALF-AND-HALF, MANGOS, KOSHER SALT AND ORANGE LIQUEUR (IF USING). PUREE UNTIL ALMOST SMOOTH, ABOUT 30 SECONDS.
6. POUR THE SHERBET MIXTURE INTO AN ICE CREAM MAKER AND FREEZE ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.
7. WHEN FINISHED, TRANSFER TO AN AIRTIGHT CONTAINER, COVER AND FREEZE THE SHERBET UNTIL IT IS FIRM, AT LEAST 2 HOURS, BEFORE SERVING.

FROM THE KITCHEN OF JAMESMONT RANCH 2014
DARREN-JAMES MOOSJENKINS AND MONTE MOOS JENKINS