

Quick & Easy

THE COSTCO WAY

Divine Cotton Candy Grape Sorbet

Makes 4 cups

Ingredients:

6 cups Divine Cotton Candy Grapes, stems removed, divided

1 Tbsp honey

Zest of 1 lime (1 Tbsp)

Juice of ½ lime (1 Tbsp)

½ cup almonds, slivered and toasted

1 Tbsp powdered sugar

Instructions:

On a large baking sheet, place grapes in a single layer. Freeze overnight. In a food processor, add 3 cups of frozen grapes. Puree until smooth. Add remaining 3 cups of grapes, honey, lime zest and lime juice. Puree until coarsely blended. For a soft sorbet, serve immediately. For a firmer texture, freeze for 2 hours.

When ready to serve, combine almonds and sugar in a small bowl. Toss until well coated. Scoop sorbet into dessert dishes. Top with powdered sugar almonds.

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