



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

CHILI LIME GRAPE SORBET



This quick and easy recipe using plump, sweet farmers' market grapes will have your taste buds dancing! Enjoy all the savory, sweet, and tart flavors in this refreshing sorbet.



00 HR 20 MINS



Serves 2



Featuring

[Lujan Farm](#)

[Topete Family Farm](#)

INGREDIENTS

- 2 cups frozen grapes
- Juice of half a lime
- Chili lime seasoning

METHOD

Place the grapes in the freezer for at least 2 hours or until they are frozen solid.

Take 2 cups of frozen grapes and place in a large enough cup or bowl to blend. Use an immersion blender to gently blend them together. The result should be a delicate, smooth puréed consistency. Keep them in the freezer while you prepare the rest. Place in a small serving bowl.

Cut a lime in half and drizzle the freshly squeezed juice of half a lime over the puréed grapes.

Sprinkle some chili lime seasoning generously over the top for a perfect sweet, sour, and spicy kick.

Serve immediately.