Desserts/Orange Sherbet

- A: 1 1/3C water
- 3/4C sugar
 B: 1T cornstarch, plus a little juice
- C: 1 egg
 D: 2T lemon juice
 1C orange juice
- 1/4C orange juice concentrate

 1. Heat (A) to dissolve and remove from heat. Stir in (B).

 2. Beat (C), add a little of the hot mixture into the egg, then stir it back into the mixture.
- 3. Add (D) and freeze in ice cream maker. Servings: 6

\$Id: orange_sherbet,v 1.2 2025/03/02 18:09:57 deaven Exp \$

From the kitchen of David and Jennifer Deaven