

## Lemon and Buttermilk Sorbet

### Ingredients:

2 cups sugar  
½ cup fresh lemon juice  
2 TBS grated lemon zest (peel)  
4 cups buttermilk

### Directions:

Grind sugar and lemon zest for a minute in a food processor. Or you can skip this step and just add the lemon zest to the sugar. Stir the sugar mixture with the lemon juice. Add the buttermilk and stir until the sugar dissolves. Chill covered about four hours in the fridge. Process the mixture in an ice cream maker according to instructions. Transfer to container with lid and freeze.

*Guten Appetit!*  
recipe from *Bon Appetit*