

Our State eats

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State Sherbet

Yield: Approximately 4 cups.

- 2 egg whites**
- 1½ cups granulated sugar**
- 1 cup orange juice**
- ½ cup lemon juice (about 2 to 3 lemons)**

Using an electric mixer, beat egg whites until stiff peaks form. Set aside.

In a heavy-bottomed saucepan, boil sugar and 1 cup water for 5 minutes.

Pour sugar water over egg whites and gently fold ingredients together. Egg whites will not dissolve completely. Let cool.

Add 1 cup cold water, orange juice, and lemon juice to sugar mixture and stir. Freeze mixture overnight. Remove from freezer and let thaw, about 15 to 20 minutes. Use an electric mixer to incorporate partially frozen ingredients. Return to freezer until ready to serve.



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