

Our State eats

Published in the May 2024 issue of Our State

Honeysuckle Sorbet

- 4 cups (tightly packed but not smashed)
honeysuckle flowers, leaves and stems discarded**
- 5 $\frac{1}{3}$ cups cool water**
- 1 $\frac{1}{3}$ cups water**
- 2 cups sugar**
- A few drops lemon juice**
- A speck of cinnamon**

Place flowers in a glass or stainless steel container and cover with the cool water. Weight down with a plate and let sit overnight.

Boil the sugar and other water to make a syrup until the sugar is dissolved and the syrup looks slightly lustrous. Cool completely.

The next day, combine the syrup with the water strained from the flowers. Add the lemon juice and cinnamon. Churn in an ice cream maker according to instructions.



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