

cran-raspberry fizz

This simple beverage takes just minutes to make. Let the sorbet stand at room temperature as you prepare the rest of the ingredients.

- 4 limes, divided
- 1 can (275 mL) frozen cranberry juice concentrate
- 3 cups (750 mL) cold water
- 1 pint (473 mL) raspberry sorbet, softened
- 2 liters chilled ginger ale

1. Slice two of the limes using **Ultimate Mandoline™** fitted with v-shaped blade; set aside. Pour juice concentrate and water into **Family-Size Quick-Stir® Pitcher**.

2. Juice remaining limes using **Citrus Press** into pitcher. Scoop sorbet into pitcher using **Ice Cream Scoop**; plunge to combine. Add ginger ale and lime slices. Plunge gently until well mixed. Serve over ice.

Yield: 16 servings

Nutrients per serving: Calories 130, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Sodium 10 mg, Carbohydrate 34 g, Fiber less than 1 g, Protein 0 g



variation: Lemon-Lime Fizz: Substitute frozen limeade concentrate for the cranberry juice concentrate, lemon-lime soda for the ginger ale and lemon sorbet for the raspberry sorbet.

cook's tips: If desired, 2 cups (500 mL) flavored vodka such as raspberry, cranberry, currant, citrus or lime can be added to this recipe.

To garnish rims of glasses, zest one lime using **Microplane® Adjustable Fine Grater**. Combine lime zest and ½ cup (125 mL) sugar in **1-cup (250-mL) Prep Bowl**. Place a small amount of sugar mixture into the **Drink Rimmer Set**. Rub rim of glass with lime wedge; dip into sugar mixture.

For a simple garnish, using **Zester/Scorer**, score a lemon and zest a lime; thinly slice using **Ultimate Mandoline™**. Make a cut to the center of each lemon and lime slice using **Petite Paring Knife**. Garnish each glass with one lemon slice and one lime slice.