

- SKS -

Sorbet In Grapefruit Cups

Source: Bon Appétit, serves 8

4 medium red or pink grapefruits
2 pints fruit-flavored sorbet or sherbet, slightly softened

- ¹ Cut grapefruits in half and juice them (reserve juice for drinking). Using a large spoon, scrape out pulp and flesh (it should come out easily).
- ² Peel away any residual white pith so you're left with completely clean rinds. Fill grapefruit halves with sorbet and smooth tops flush with edges of fruit using a small flexible spatula or butter knife to make cups; freeze until ready to serve.
- ³ Cut each sorbet cup in half to make quarters just before serving.
- ⁴ *Do Ahead: Sorbet cups can be made 1 day ahead. Cover once sorbet is solid and keep frozen.*