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AUTHENTIC ITALIAN LEMON ICE

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2 c. water

1 c. lemon juice (use juice of 2 lemons plus enough reconstituted juice to yield 1 c.)

Zest of 2 lemons, cut very fine

2/3 c. sugar

Heat water and sugar to boiling. Simmer for 5 additional minutes.

Remove from heat; stir in lemon juice and zest. Cool to room temperature. Divide mixture evenly among three tubs. Freezer until firm. Shave; scoop into small cups and serve with a spoon or straw. May wish to garnish with a small thin slice of lemon.

for orange - reduce sugar to 1/3 cup.