



# LeiHall Farm Recipes

## Pineapple Lemon Balm Sorbet

1/2 cup sugar  
1 large can pineapple chunks  
1 cup boiling water  
1/2 cup packed lemon balm leaves

Dissolve sugar in boiling water and allow to cool. Puree pineapple and balm leaves in blender. Stir sugar syrup into puree and blend well. Pour into stainless steel bowl and freeze 1 hour, until very firm.

Remove from freezer and break into chunks, stir well. Return to freezer to keep until ready to serve. To serve: blend chunks of sorbet to a smooth consistency and serve in chilled glasses.