



JACOB'S FAMILY FAMOUS CRANBERRY SHERBET

MY STEPFATHER, GENE JACOBS, WAS A DELICIOUS COOK AND HIS ATTENTION TO PRECISION IN ALL AREAS OF FOLLOWING A RECIPE WAS PARAMOUNT. HE WAS ALSO A RETIRED CIVIL ENGINEER SO THE TWO WENT HAND-IN-GLOVE. I UNEARTHED HIS HANDWRITTEN RECIPE FOR THIS DISH WHEN I WAS SORTING THROUGH THE FOLKS' HOME AND WAS SO TICKLED AT ONE ANNOTATION THAT I CALLED MY SISTER AND WE HOWLED AS WE STILL DO WHEN WE THINK OF IT. IN ALL CAPS, HE ADMONISHED THE COOK TO "DISCARD ROTTEN BERRIES!" AS IF MOST OF US WERE COUNTING ON USING THEM!?! THIS IS TOOOOOOO YUMMMY AND WORTH THE MESSING AROUND TO MAKE IT. I INTEND TO FLOAT A SCOOP IN A SUPERLATIVE ICED TEA – ADULT BEVERAGE ADDED AT YOUR OPTION.

<i>PLACE IN FREEZER</i>		MIXING BOWL AND ELECTRIC BEATERS FOR LATER
<i>HEAT TO BOILING</i>	1 12-OZ. BAG (4 C.) 2 ½ C. 1 ¼ C.	WHOLE CRANBERRIES WATER SUGAR	
<i>SIMMER</i>		7 MINUTES
<i>DRAIN</i>		SAVE THE WATER!
<i>PRESS THROUGH FINE STRAINER</i>		INTO SAVED WATER, DISCARDING SKINS AND EACH STRAINING
<i>MIX</i>	1 TSP	GELATIN	UNTIL DISSOLVED
<i>ADD</i>	¼ C. 1 TBS	COLD WATER LEMON JUICE	TO DISSOLVE GELATIN CRANBERRY MIXTURE
<i>POUR INTO</i>		PAN
<i>FREEZE UNTIL</i>		<u>ALMOST COMPLETELY</u> FROZEN
<i>SCOOP INTO</i>		CHILLED BOWL
<i>QUICKLY BEAT AND FREEZE</i>			