



Jalapeno Oyster Sorbet

Ingredients:

- 1 pound Sugar
- 2 1/2 ounces Corn Syrup
- 13 cups Water
- 5 ounces Jalapeno Tabasco
- 2 1/2 ounces Fresh Basil Finely Chopped
- 2 1/2 ounces Scallions (Green Onions) Finely Chopped
- 1/2 teaspoon Green Food Coloring

Serving Size: Yields 1/2 a gallon

Preparation: Place sugar, corn syrup and 2 1/2 cups of water in a saucepaot. Bring to a boil, mix well and let simmer for approximately 5 minutes. This will create a simple syrup.

Combine remaining ingredients and the syrup from Step one. Chill and freeze in an ice cream maker, and follow manufacturers instructions.

Please note that scallions and basil may be puréed in a food processor.

This is one of the very few things that I would add to a freshly shucked oyster, and it will become one of your favorites too. Serve with a small melon ball scoop, by placing the sorbet on individual half shell oysters or into a chilled dish to be served on a platter of shucked, half shell oysters.