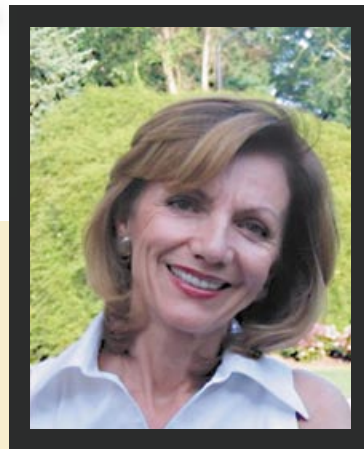


In the Galley with Trudy



Fresh Raspberry Sorbet

1 lb fresh or frozen raspberries

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup fresh lime or lemon juice

Combine the berries with the sugar and citrus juice, crushing them lightly with the back of a spoon. Let stand at least 30 minutes, or until the berries release their juices. (If using frozen berries, let the mixture stand until thawed.)

Transfer the berries and juice to a food processor and blend until smooth; strain puree if desired, then chill until cold.

Freeze puree in an ice cream maker according to manufacturer's instructions. When frozen, transfer to a freezer container, press a piece of wax paper on top, and freeze until firm, at least 3 hours. •