

Pink Grapefruit and Champagne Sherbet

1 c. superfine caster sugar

½ c. water

1 c. pink grapefruit juice

1 cup champagne

Place the sugar and water in a saucepan over low heat, and stir until the sugar is dissolved.

Increase the heat to high, and boil for one minute. Then, set the syrup aside to cool.

Combine the grapefruit juice, the champagne,,and the cooled syrup in a bowl and stir well.

Pour this mixture into an ice cream maker, and follow the manufacturer's instructions until the sherbet is just firm.