

LEMON ICE

This is taken lick for lick from MAIDA HEATTER'S NEW BOOK OF GREAT DESSERTS. It is perfect, so why fool with it? I had some friends who were on a low-fat diet turn into animals over this stuff.

8 cups warm water

4 cups granulated sugar

2³/₄ cups fresh lemon juice

Combine the water and sugar in a saucepan over high heat. Stir with a wooden spatula until the sugar is dissolved and the mixture comes to a boil. Boil without stirring for 5 minutes.

Remove from the heat and let stand until completely cool. Stir in the lemon juice. Chill well before churning. Freeze in an ice cream churn according to the manufacturers directions.