



## Recipe #679 Sherbet,

### Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
6 ¼ cups	12 ½ cups	25 cups	Lemon Juice
9 1/3 cups	18 ¾ cups	37 cups	Sugar
6 ¼ cups	12 ½ cups	25 cups	Orange Juice
6 1/3 cups	12 ½ cups	25 cups	Milk
3 cups + 2 Tbsp.	6 ¼ cups	12 ½ cups	Pineapple Juice

North Central New Mexico Economic Development District  
 Council of Governments  
 Non-Metro Area Agency on Aging  
 PO Box 5115 Santa Fe NM 87502  
 505-827-7313



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### **Instructions:**

- 1. In a large pitcher, mix together the lemon juice and sugar. Stir in the orange juice, milk, and pineapple juice. Pour into a plastic container, and freeze until stiff.***

NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145°; ground meat or meat mixtures to 155°; raw eggs not prepared for immediate service to 158°; poultry, stuffed meat/fish/ pasta to 165°.

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