

Strawberry Hibiscus Sorbet



ingredients

- 4 C frozen strawberries,
slightly thawed
- 4 hibiscus-based tea bags*
- 1/4 C honey
- 1 pinch salt

*I used Celestial Seasonings®
Red Zinger brand tea bags

how to prepare

Steep the tea bags in 1 C boiling water for about ten minutes. Dissolve honey into this. Pour into a blender with the strawberries and salt. Blend and serve. You can also freeze it for later. Just let it thaw a bit to scoop.

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