

# Delicious on a Dollar

A cool, colorful dessert doesn't have to be expensive or hard to make. Try this sherbet from our [Recipe.com site](#).

BY RICHARD SWEARINGER | PHOTO BLAINE MOATS | FOOD STYLING GREG LUNA



## Fat-Free Watermelon Sherbet

Go to [Recipe.com/fat-free-watermelon-sherbet](#) to find supermarket specials for ingredients in this recipe.

PREP 25 min. FREEZE 8 hr.

- 5 cups cubed, seeded watermelon
- ½ cup sugar
- 1 envelope unflavored gelatin
- ⅓ cup cranberry juice

1. Place watermelon cubes in a blender or food processor. Cover and blend or process until smooth. (You should have about 3 cups of pureed watermelon.) Stir in sugar.
  2. In a small saucepan combine the gelatin and cranberry juice. Let mixture stand for 5 minutes. Stir mixture over low heat until gelatin is dissolved.
  3. Stir the gelatin mixture into the pureed melon. Pour into an 8×8×2-inch baking pan. Cover and freeze about 2 hours or until firm.
  4. Break up frozen sherbet and place in a chilled mixer bowl. Beat with a mixer on medium to high speed until sherbet is fluffy. Return to pan. Cover and freeze about 6 hours or until firm.
  5. To serve, let stand at room temperature for 5 minutes before scooping. Makes 8 (½-cup) servings.
- EACH SERVING 83 cal, 0 g fat, 0 mg chol, 3 mg sodium, 20 g carb, 0 g fiber, 1 g pro.

### GET MORE FOR YOUR MONEY

- Do the math: Half-watermelons in the produce aisle often are the same cost or less, pound for pound, than whole melons and might produce less waste.
- Have leftover melon? Make it spicy: Cut the fruit into cubes, slide it on 5- or 6-inch skewers, add a squeeze of lime and a sprinkle of chili powder. Or, spike a salad or salsa: Watermelon cubes are deliciously cool additions.



Start saving this month: Use [Recipe.com](#) on your smartphone to find local specials tied to our recipes—no app needed! You also can create a shopping list on your computer, then use your phone to check off items as you shop.