Pineapple Champagne Sorbet

- 1 pineapple
- 6 T. sugar
- 1 T. lemon juice
- 1 cup Champagne or sparkling wine

1. Trim and core the pineapple, then cut into chunks. Puree the pineapple in a food processor, until smooth. Press through a mesh strainer and measure out 2 cups of strained puree.

2. Stir in the sugar and lemon juice. Stir wine in very slowly. Freeze in ice cream maker for 20 minutes. Harden off the sorbet by spooning it into a freezer container and placing in the freezer for at least an hour.

To serve: Scoop sorbet into a stemmed glass, then pour 1/4 to 1/2 cup of Champagne into glass.

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