



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Orange Rind Sherbet

Portakal Kabuğu Şerbeti



3 medium oranges
2 cups granulated sugar
2 cups water

- # Scrub the oranges and wash them well, then grate them into a small pot.
- # Add granulated sugar and water on it, boil it over very low heat for 1 hour.
- # Filter it after removing from the stove to remove their rinds.
- # Put the filtered sherbet into the pot again, and boil it over low heat for half an hour more. Let it cool down.
- # When the sherbet cools down totally, fill it into a bottle and place into the fridge.
- # You can store the sherbet at the fridge for a long time.
- # Fill 1/4 of the glass with the syrup while serving it, and fill the remaining part of the glass with water, and serve.

Note: You can store the filtered rind of the oranges in the freezer for using it later while baking cookies or cakes.