Apricot Sherbet

In my family, when we make home-made ice cream, it is ‘always’ Apricot Sherbet. I don’t know when this recipe was first made, but I remember as a child sitting on top of a 5 gallon ice cream freezer, in my Grandparents backyard, helping hold the freezer in place as my Uncles and my Dad cranked the handle.

My Mom made Apricot Sherbet, I make Apricot Sherbet, and it is a treasured dessert that others don’t understand. They want double fudge caramel ice cream. We remember turning the crank, anticipating getting to clean the paddle that swirled the ice cream around in its shiny round container, and gathering around to grab a spoon for that first taste of the sherbet before it went into the freezer to set.

When my kids were young, we would usually make the ice cream in the winter. We would go to the creek to collect ice for the ice cream freezer. We always had rock salt in the pantry and many times the cream would come from a neighbor’s milk cow.

For my son last birthday, we gave him a whole batch of Apricot Sherbet for his present. We took it over in its own container for him to savor. When my Grandson had his birthday 6 month later and we asked what he wanted for his present, he said “can you make me some of that orangish ice cream stuff you gave my Dad?”

A couple of my grown son’s friends were dising the idea of Apricot Sherbet and challenging my son, “how could he prefer Apricot over Double Fudge Rocky Road.” He just smiled and said ‘It’s pretty yummy’.