Strawberry Sorbet

2 1/2 pounds strawberries, quartered

1 cup sugar

1/2 cup corn syrup

1 Tablespoon lemon juice

1 teaspoon salt

Process all ingredients in a blender until smooth.

Transfer mixture to a bowl and cover with plastic wrap.

Refrigerate 6-24 hours.

Place an empty loaf pan in freezer.

Transfer mixture to an ice cream maker and churn until soft serve consistency.

Transfer mixture to frozen loaf pan.

Press plastic against surface and freeze 6 hours.