



WATERMELON GRANITA

Refreshing Summer Treat

INGREDIENTS

- 1 3lb Seedless Watermelon
- 3/4 cup Granulated Sugar
- 1 1/2 Tbsp Fresh Lime Juice

PROCEDURE

01

Remove the rind from the watermelon and discard. Chop the flesh into 1 1/2 inch pieces, about 5 cups. Puree the watermelon in a blender, in batches if necessary, until smooth.

02

Press the watermelon through a fine sieve and discard the pulp, leaving about 4 cups of juice. Add the sugar and lime juice to the watermelon juice. Stir with a large spoon or whisk until the sugar has thoroughly dissolved.

03

Pour the mixture into a 9x9 inch shallow baking pan (this works best because it provides a large surface area to speed up the freezing process).

04

Put the pan in the freezer and stir with a large dinner fork every 30 minutes, being sure to scrape the ice crystals off the sides and into the middle of the pan, until the mixture is too frozen to stir, about 3 hours.

05

Cover the pan with plastic and freeze overnight. When ready to serve the granita, place a fork at the top of the dish and pull it toward you in rows, moving from left to right and rotating the pan as well. Scrape up the shaved ice and fill your chilled glasses or bowls.



Amy Smalley

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