

## **Recipe**

### ***Watermelon-Mint Granita/ or Shaved Ice ( no ice cream maker necessary )***

#### ***Ingredients***

- 1/2 seedless ripe watermelon
- 1/2 oz. fresh mint.
- 1 lime
- 2 cups sugar
- 1 cup cold water
- 1 tray ( or about 2 cups ) ice cubes

#### ***Directions***

- Squeeze the juice from the lime. Strain off seeds and set aside.
- Add the sugar and water to a medium sized saucepan and bring to a boil over high heat, stirring occasionally.
- When the sugar water has come to a rapid boil immediately remove from the heat and add 1 tray or about 2 cups of ice cubes. Allow them to melt into the syrup and set aside.
- Next cut the seedless watermelon in half. ( If cutting a whole watermelon cut it in half, cover and store the other half in the refrigerator.) Cut the remaining half in two and cut off the entire rind down to the red part of the melon.
- Discard the rind and cut the red flesh into smaller pieces. These do not need to be uniform in size but need to be 1 inch pieces or smaller.
- Pick the mint from the stems and rough chop.



- Add the mint about 1/4 of the water melon and 1 cup of now room temperature sugar water to a blender or a food processor fitted with a metal blade and cover. ( Should only be about half full. )
- Start on low speed and pulse the melon, mint and sugar syrup until fully pureed.
- Add the pureed watermelon mixture to a large mixing bowl and repeat this method, adding each additional amount to the other pureed melon after being blended until it has all been pureed.
- Add the lime to the blended mellon and give it a stir until well blended with a wire whisk.
- Transfer the liquid to a 3 qt. plastic storage container with a tight lid.
- Place the container in the freezer on a flat surface and set a timer for 1 hour.
- When the time has lapsed, remove the lid and re-mix with a wire whisk, and place the container back on the flat surface in the freezer. Set the timer for another hour and repeat until the liquid has thickened. Allow to set until fully frozen. ( Might need to stir 3 - 5 times. ) Best if left overnight, but if the granita is made in the morning it should be ready for after-dinner service.
- When fully frozen use and ice cream scoop to scrape the granita/shaved ice to serve, and serve in chilled bowls, small glasses or cups.
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### ***Chef's Notes***

*This is an amazingly refreshing summer treat. Other melon such as cantaloupe or honeydew work just as well with this recipe. Just make sure to scrape the seeds from the center and discard.*





*\*For the adults in the room ( or by the pool ) drizzle some good bourbon, rum or tequila on top. This is a real treat!*

